UNION PACIFIC SYSTEM

Union Pacific Railroad Company
Oregon Short Line Railroad Company
Oregon-Washington Railroad & Navigation Company
Los Angeles & Salt Lake Railroad Company

Department of Operation

REGULATIONS AND INSTRUCTIONS

DINING CAR SERVICE

REVISED AS OF JANUARY 1ST, 1922.

Office of Manager
Dining Car & Hotel Department
Ogden, Utah.

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Note: Detail Accounting Instructions and Price Lists will be attached to Instruction Book as Supplements.

INTRODUCTORY

The instructions following are for the information and guidance of dining car stewards and their crews. The subject is an unlimited one, and we have endeavored to condense the information as much as possible. Any necessary changes or additions will be made by the Manager, Dining Car & Hotel Department. Each member of dining car crews should carefully read all general instructions and familiarize themselves thoroughly with instructions applying to their respective positions, and this book will be available for their use at any time while on the dining car.

To give the very highest class of service, which is desired, a service which will be creditable to the Management, and satisfactory to its patrons, the very best efforts of all employes on dining cars must be rendered.

A matter of vital importance is cleanliness of person and neatness of dress. Crews should be clean shaven, and stewards and waiters especially should shave frequently and keep their hair at all times neatly trimmed. Particular attention should be given, especially by waiters and stewards, to the care of their hands, and particularly their finger nails. Stewards must personally inspect their own and waiters' hands before each and every meal, and see that these regulations are observed to the letter; stewards also observing that the entire crew is properly uniformed, as per specifications outlined under "Uniforms". Uniforms should be kept in good condition always. Waiters must not be permitted to wear trousers that are patched, or have become badly worn, nor should they be permitted to roll their trousers up at the bottom. Black shoes are to be worn by stewards and waiters at all times while in service on the cars.

Good cooking is absolutely necessary in a successful service, and we have endeavored to give, under various headings, valuable information to the cooks with respect to care of their kitchen and supplies, and the proper use of supplies, together with recipes for the preparation of the principal dishes served, likewise how to garnish them, and the various dishes for use in serving them.

Economy in its true sense is necessary in the successful operation of a car. This should be practiced - not in reducing standards or portions, but by a scientific use of supplies, and the proper efforts to store and preserve these supplies while on the line and while laying over at terminals. This, together with courtesy to the patrons, and such conduct of each member of the crew toward the other as will command respect, and a united feeling of loyalty to the Management, are essential things to be observed and followed when entering the Dining Car Service.

COURTESY

The steward of a dining car has charge of a small restaurant on wheels. He should consider himself a landlord and gain that close touch with his patrons which is impossible for the manager of an extensive establishment.

Good service includes polite and thoughtful attention. All men are naturally polite, but are sometimes forgetful. Dining car employes from the nature of their duties, cannot afford to be forgetful for a moment. The employes of the railroad come in closer and more frequent contact with the public than those of other business, and their opportunities are greater for either gaining friendly support or creating an opposite attitude from patrons. To have its employes civil, kindly and thoughtful at all times - even under the most trying circumstances, is a matter of dollars and cents to the railroad, and incidentally to the employes. At no time are people more susceptible to their surroundings than when at meals.

The efficiency of stewards can often be gauged by the politeness of their waiters. Much can be accomplished by example. Stewards and waiters should cultivate that manner which flows from the true consideration for others. The use of the word "Sir" or "Madam" is appreciated by patrons, especially after the words "Yes", "No" or "Thank you". The word "Lady" should not be used in place of "Madam" or "Miss".

The fact that patrons are often impolite and unreasonable, is trying and vexatious, but does not justify similar conduct in return. The patron pays his money with the implied privilege to do as he pleases. If the patron is impolite and unreasonable, such conduct hurts him or her far more than the employe concerned. The employe is not responsible for the good breeding of the patron. The management however, is responsible for the behavior of its employes whose duties always include politeness. The management puts the matter on higher ground than this even, and asks that every employe be polite and attentive for his own sake.

Courtesy makes friends for the employe himself, and friends are a valuable asset. Courtesy is as important as brains and energy in daily commercial life. It is a human quality that is ever appreciated, and one that pays untold dividends in personal satisfaction, as well as material advancement. It is the outward indication of a man's belief in the value of his services to the world.

The lack of knowledge of various details of operation on the part of the general traveling public, the numerous instances where a kind word, a courteous suggestion or some slight assistance would mean grateful thanks and kindly remembrance, afford countless opportunities for the practice of the Golden Rule.

Dining car stewards should make their presence felt among the passengers during meal service. It is not necessary to have

any set expressions, but in various ways passengers should be asked if their orders suit, if the food is cooked to taste; and when guests are ordering, suggestions should be made at opportune time of anything that may be on the car which it is thought would please the patron, or which is exceptionally good on that particular day.

Stewards should be familiar with the source of supplies, and impress the passengers with this knowledge, particularly as to products grown and secured in the U.P.System territory - for example: Our selected corn-fed beef, mountain trout from our mountain streams, Utah and Colorado celery (considered the finest grown), Idaho and Colorado potatoes, Hood River apples and strawberries, Rocky Ford and Payette Valley cantaloupes, California fruits and likewise numerous other items, including those which may be furnished or grown for our exclusive use - all of which is of interest to patrons, particularly the ladies, and regarding which they frequently inquire. The majority of people like these little attentions, and certainly none can take offense when properly approached by a steward who shows a desire to please. It depends a great deal on the passenger just how much or how little the steward should say, and it is a study of human nature in this respect that makes a successful steward.

Arguments and altercations with passengers should be avoided. If a patron is dissatisfied with any order, his judgment is final. Tactful suggestions of available substitutes of about the same price should be made and his selection served cheerfully, promptly and politely, without additional charge. There will at times be passengers who may get up in the morning not feeling well, and others who are inclined to find fault, and still others who may be unreasonable under any circumstances; but in such cases, stewards should exert themselves to please, cautioning their waiters likewise, and give the patrons no reasonable opportunity to criticise. Even after meal hours they should serve belated guests when special occasions make it desirable, serving available items or anything that can be prepared and served readily.

Personal feeling toward a passenger should never enter into business. It should be borne in mind that the employe is not acting for himself individually but as the representative of the management, whose principal motive is to merit, secure and retain the good will of its patrons. This requires on the part of the employe adaptability and discrimination. Responsibility gravitates to the man who can shoulder it, and power to the man who knows how.

Stewards should, therefore, realize that they and their waiters and cooks are on the car to please the management's patrons. There is always time for courtesy, and however expert otherwise in their work, stewards can add greatly to the reputation of the dining car and themselves by pleasant and polite attention. Diplomacy is said to be suavity for one's own success, and tact is consideration for the other person. Practice both diplomacy and tact in the pursuit of your duties.

UNIFORMS

The following regulations for uniforms will be the standard until further notice:

STEWARDS

Coat: Single breasted, three-button, cutaway sack, of medium weight dark blue serge; coat to have inside and outside breast and side pockets, and inside change pocket in right-hand side pocket. A coat of lighter material, either blue or black, is permissible during service in extreme hot weather.
Between meals stewards may wear alpaca or white duck coat if desired, but neither stewards or other members of the crew will be permitted to be without coat at any time while on duty on the cars.

Vest: Single breasted, white duck or drill; no collar. Small gold buttons furnished by the railroad to be used while on the car.

Trousers: Same material as coat.

Cap: As prescribed, and charged from the commissaries.

Tie: Either black or white four-in-hand. White shirt (modest stripe permissible) and white collar to be worn at all times during meal service.

Shoes: Black only to be worn.

WAITERS

Blue coats and aprons are furnished by the railroad for use of waiters in stocking cars and in doing other work between meals.

Cap: Blue outing cap, as prescribed and charged from commissaries.

Coat: For service, white duck or drill jacket as furnished by railroad, with large silver buttons to be applied. Coat to be buttoned to the neck at all times. Waiters will not be required to wear cuffs, as the sleeve of service jacket has been drawn in and made small at the wrist. Waiters will see that the wrist band of their shirt is turned up if necessary, and under no circumstances allow same to become visible below sleeve of jacket. An extra set of jackets with buttons applied must be ready and available for quick change during meal service as occasion requires - extra buttons will be provided to cover.

Apron: White, as furnished by the railroad.

Trousers: Blue cloth, as prescribed by the management.

Tie: Black bow tie as prescribed by the management.

Shoes: Black only to be worn.

Badge: Nickel badge, showing waiter's number, to be worn on the left breast, half way between the second button and the arm pit; badges being furnished by the railroad, and badge worn must represent the waiter's number as recorded on trip report of car.

COOKS

Blue coats and aprons are furnished by the railroad for use of cooks when stocking cars, cleaning kitchen, and doing rough work between meals. During meals, white cook's coat, cap and apron are always to be used, these being furnished by the railroad; also use regulation cook's pants, as prescribed by management, and which are obtainable from the commissaries at cost price. Cooks must see that these are kept clean. Cooks' pants will be washed at the expense of the railroad.

Chef should be particular to see that his entire kitchen crew don clean white jackets, caps and aprons before each meal, and that they keep themselves in a neat and presentable condition at all tiies. Chef will not permit his cooks to go outside of the kitchen at stations, or into the body of car between meals, without wearing clean uniforms.

GENERAL NOTE

In making exchanges of linen at terminals, stewards and linen men should specify sizes of jackets, caps, etc., desired - these to conform to sizes of members of the crew for whose use they are intended.

GENERAL INSTRUCTIONS TO STEWARDS
Including Instructions Applying to all Members of the Crew on General Matters

Stewards are in full charge of the dining car crew, and will be held responsible for the general safety of the car, the condition of same enroute, for the supplies and equipment, and the deportment and service of the crew. They should so conduct themselves that they will command the respect of their entire crew, and while insisting that the regulations of the management be lived up to, and reporting failures of members of the crew to comply with regulations, stewards should endeavor by every means in their power to assist and encourage the men assigned to them, and by a careful study of the requirements of the service should endeavor to instruct the men to become more proficient from day to day in their various duties.

Stewards should avoid controversies with members of their crews. They should issue instructions, and see that they are carried out. If employes under their charge show a disinclination to further the interests of the service and the management, such men should be reported at the home station - to be replaced by others.

Stewards should avoid discharging a member of their crew away from the home station unless absolutely necessary. In extreme cases of insubordination of members of crew enroute, steward should turn such employes over to Train Conductor, who will see that they are kept out of the dining car, and will use his discretion as to putting them off the train, or carrying them on to terminal point.

Harmony and cooperation of all of our employes will be the chief factor in the successful operation of our dining car service, and we cannot impress this too strongly upon our stewards in the handling of their respective crews.

Stewards should report at their home station for service at hours designated by their immediate superior. They should inspect the car assigned to them, see that everything is in condition, and car properly cleaned, and report immediately to the commissary any defects in the car or cleaning, in order that same may be remedied before car starts on its trip. Stewards should see that the overhead kitchen tanks have been filled with water; also that car is fully iced, and if car has gas, see that tanks have been charged; electric lighting should be tested.

Stewards should then round up each member of the crew assigned to his car, and see that they are properly registered out. They should inspect the uniforms of crew to see that each is properly uniformed, and if not, report the matter immediately,

so that proper uniforms may be supplied before departure.

Stewards should then, together with the crew, report to the issuing room for supplies, checking off personally to the kitchen crew and pantryman all supplies for kitchen and pantry; likewise check off personally and have locker-man look after supplies for the salable goods locker. The crew should jointly see that these supplies are properly stored, and car put in ship-shape condition before departure.

Trucks, carts, baskets and boxes used by crews in stocking cars must be returned to the commissary as soon as emptied.

Immediately after supplies have been received, steward should receipt for same, and obtain the trip report from the commissary office, the trip report showing a transfer of the items from the supply requisition, also items remaining on car from previous trip. If steward has taken a car which he did not bring in to terminal, he should first have the supplies on the car checked over to him.

Before departure, steward should see that he is supplied with the necessary meal checks, bills-of-fare, special slips, soft drink and cigar cards, and the various blank forms required for the trip. These to include Requisition Blanks and small skeleton Requisition Blanks, to be used at stations where only a small amount of supplies are to be obtained; Ice and Coal Checks, it being understood that requisitions for ice are to be made out separately from those for coal and charcoal. The following blanks are also necessary:

Daily Report of Meals Served, etc.,
Meal Coupon Envelopes,
Bill for Miscellaneous Cash Purchases or Expenses,
Report of Repairs Required, etc.,
Chef's Abstract of Supplies Used in Cooking and Garnishing, etc.,
Receipt for Cash Collections Deposited with Station Agents,
Tally Sheet Abstract,
Supply Report & Inventory,
Salable Goods Supply Report,
Breakage Forms,
Meal Check Envelopes,
Transfer Bill of Goods Shipped,
Telegraph Blanks,
Linen Lists,
Time Reports,
Letter Heads, Envelopes, Pencils, etc.

Stewards will be provided with a typewriter furnished by the railroad - this for use in writing "Special Slips" for bills-of-fare, etc. Special Slips to be made by use of hectograph; material for making hectograph furnished by railroad.

Recipe for refilling hectograph pans:

Two packages Knox Gelatine soaked in one cup cold water,
One small piece, one inch square white glue, soaked overnight in one cup water,
Combine the above and steam in double boiler thirty minutes;
Stir in the above one pint glycerine - mix thoroughly, then remove from fire and pour into pan. Remove carefully bubbles that form.
Keep in chill box when not in use.
This recipe will fill regulation pan. Larger pans require more in proportion.

Stewards should personally examine all ice, coal and charcoal delivered to their car, and personally issue checks for these items. They can soon become proficient in judging the amounts delivered with accuracy, in order to base their receipts correctly, in case called upon to receipt for exorbitant quantities. They can become familiar with the weight of a bucket of ice as carried at the various points, and of ice delivered in the large cakes. The same to apply to coal and charcoal. These details are important and should be carefully watched.

Just before meals, rubber tiling of car, including vestibule tiling, should be cleaned and mopped with a clean mop, which should be stored in place provided for same when not in use. Windows should be wiped, likewise all woodwork; chairs dusted with cloth, and care taken to see that chair backs are wiped clean near the top - using damp cloth if necessary to remove any finger marks; also sweep car before each meal, and immediately after each meal when necessary in order to avoid leaving any dropped items of greasy nature that would soil carpet.

Canvas aisle strip should be laid in the car immediately after each meal, in order to prevent unnecessary wear and soiling of the carpet by crews and others passing back and forth.

Tables should be set up according to detailed instructions given in instructions to waiters.

As no passengers are received at terminals or stations through dining car, vestibules should always be kept closed, except when opened to receive supplies, or where it is necessary for train crews to open them.

Stewards should see that vestibule curtains are cut on arrival at terminals, and at points where dining car is cut out, or where train is cut to take out or put on cars placed next to dining car.

No smoking will be permitted in the dining room, kitchen or pantry. Crews, when they are not permitted use of baggage or smoking car, may smoke in the kitchen vestibule where available.

Chewing tobacco while on duty on cars is very objectionable, and will not be permitted. Chewing of gum by waiters or stewards during meal service, will not be permitted.

Before each meal steward should confer with chef in regard to the items to be run on special slip, and the items arranged on special slip in the order outlined in Cooks' Instructions. A complete set of special slips for each day should be mailed direct daily to the office of Manager (Immediate Office) and two complete sets of all special slips turned in with reports to the Commissary - one of these sets for use of Accounting Bureau as explained in Accounting Instructions. Stewards should retain set for their own information.

Stewards should line up waiters before each meal, and see that they are properly uniformed, according to regulations before mentioned, and in their respective stations when meal is called to assist in seating of guests. They should also see that waiters are thoroughly familiar with the items on the special slips and their preparation, to intelligently communicate and explain these to the guests. To cover this properly the steward, chef and waiters should go over the items on this slip together, before each meal.

As a general rule, it should be understood that the hours for passengers' meals are as follows:

Breakfast.....	7:00 to 9:30 AM
Luncheon.....	12:30 to 2:30 PM
Dinner.....	5:30 to 8:00 PM

Under usual conditions of travel, where diner remains with the train covering the entire periods above referred to, and where no special contingencies have to be provided for, the meals are to be served during these hours, and the first call for breakfast made no later than mentioned above. All three breakfast calls in sleeping cars must be made in a quiet manner in the hearing of passengers who may be awake, and so as not to disturb anyone who has not arisen; in other words, there should be no loud or open breakfast calls made in sleepers. It will be preferable for the steward so far as he may be able to make each of the three quiet breakfast calls through the sleepers. Stewards must not crowd second and third calls for meals, but make them at least 45 minutes apart, even where there is a light load. Meals must not be closed before hours specified, and where heavy loads or other circumstances make it necessary, closing time of meals must be extended until all passengers have had opportunity to be served.

Where dining cars cut in or out before the expiration of meal periods above mentioned, these special contingencies must be protected, likewise the protection to delayed trains which may require, account of delay, extra meals not served under normal schedules.

SERVICE TO TRAIN AND PULLMAN EMPLOYES.

Train employes (colored employes excepted) including train and Pullman conductors, brakemen, etc., may be served at any time after the start of the meal when there are vacant chairs, and they can be served without inconveniencing or delaying service to passengers.

In cases of heavy travel they may be served one-half hour before the first call for passengers and thus avoid waiting until after passengers have been accommodated.

Colored Employes will ordinarily be served coffee and rolls at 6:30 A.M. and supper or dinner at 5:00 P.M., they to finish and be out of diner by 7:00 A.M. and 5:30 P.M. respectively, when regular calls are made for passengers. Breakfast and luncheon will be served them after passengers have been taken care of for these meals.

Colored employes will be served at tables next to pantry, which sections have draw curtains for separating these tables from balance of dining room when in judgment of steward it is desirable to do so from standpoint of passengers observation, etc., and which applies particularly to breakfast and dinner service to colored employes in advance of regular call for passengers.

Stewards should arrange so that the waiter at station No. 1 does not always wait on the porters, letting each of the waiters take them in turn. Handle the service to trainmen in the same manner, seating them so waiters may all take turns in waiting on them.

TRAIN CREW NOT TO LOUNGE IN DINER

Train crew must not lounge in dining car, and when diner is on the rear of train and it is necessary for the flagman to ride in this car, he will occupy a camp stool in the rear hall or vestibule.

CALLS FOR MEALS

Steward should personally arrange for each meal call, and personally sofaras possible make the three quiet breakfast calls in sleepers. He may delegate a waiter, or waiters, to make other announcements. Care should be used in the announcements of meals. Waiters frequently announce "Dinner" when it should be "Luncheon", and the expressions used are in some cases undesirable. The following expressions, <u>and none other,</u> should be used in announcing meals:

First Call: "Breakfast / or Luncheon / or Dinner } is being served."

Second Call: "Second call for {Breakfast / or Luncheon / or Dinner."

Third Call: "Third and last call for {Breakfast / or Luncheon / or Dinner."

On trains carrying mixed equipment, such as coaches, tourists and standard sleepers, etc., or when on other trains a definite location of diner would be desirable to include in announcement to patrons, supplement the announcement as follows: "Breakfast is being served - third car forward", or "Second Call for Luncheon - Diner fourth car in the rear", etc. In making calls, employe should start at the end of the train farthest from the diner, in order that he may precede the passengers to the car, and be available for service. In case the diner is in the center of the train, calls should be made from each end at the same time; the employes calling to precede the passengers to the diner in each case.

If two diners are in the same train, announcer from each car must after announcement covering his car, also announce the additional diner, giving reference to location of both in the trains.

Stewards should make it their duty to inquire as to the occupancy of staterooms and drawing rooms, and learn what wishes have been expressed by the occupants as to meal service, and if they do not wish to be disturbed by dining car stewards or waiter, have an understanding with the Pullman conductor that he or his porter will announce meals in staterooms or drawing rooms, or ascertain from patrons of such rooms when they desire meals, and then cooperate accordingly in matter of service to such parties - this to avoid any criticism or failure to have the various calls during meal periods announced to such parties and in the manner they desire.

RECEIVING PASSENGERS, ISSUING CHECKS, ETC.

A matter of the utmost importance, is the manner of receiving passengers in the dining car. Stewards should receive them pleasantly, with a courteous "Good Morning" when entering for breakfast, and a pleasant word of welcome is always acceptable, and under no circumstances should a passenger be allowed to seat himself, or be waved to a seat; the practice of beckoning to patrons is very poor service, their attention should be attracted by a courteous nod or other greeting as they enter the car, and escorted to their seat and chair drawn for them.

Waiters must be fully instructed in the matter of seating guests if for any reason steward is out of the car at the moment, or not in position to get to the passenger the moment he enters; but this must be the exception and not the rule, as it is most important that the steward personally receive and seat passengers. Immediately after passengers have been seated, steward should present bill-of-fare, locker list, etc., and check to EACH passenger, unless he is familiar with the various parties and knows unquestionably that they desire but one check, or in the case of children accompanying elders.

Stewards must never ask passengers if they will have one, two or three checks, as the case may be, but in the absence of any definite information, must issue check to each patron, and if they are not then used, he should lift these checks and place them back in his check book. This matter is very important, in order to avoid embarrassing complications later in matter of payment, etc., etc. Ordinarily in the course of the meal, checks lifted as above will be used, and should not cause any mix-up in the numbers. If, however, there is a slight mix-up at the end of the meal, this can be explained by proper notation on reports.

Passengers should be requested to write their meal checks, and personally add additional orders thereto; if they show disinclination to do so, steward should then write them.

Stewards should expedite the placing of patrons' orders. When orders are ready at stations where waiters are in the pantry, steward should step to pantry with orders and read them to waiters to whom assigned - waiters to proceed immediately with same and steward to return checks to table promptly. In event written orders are awaiting return of waiter engaged in meal call, steward will see that order is placed promptly and waiter advised on his return to diner.

Stewards can greatly expedite the service by assisting in the changing of cloths, covering the little details of service such as refilling water glasses, replenishing butter, and all of the other small details that assist in giving prompt and efficient service. They should ever be on the alert to respond to passengers' calls, and both stewards and waiters should anticipate patrons' wants, and avoid the necessity of being called to remedy an oversight on their part.

When possible, the table covers should be changed when additional patrons replace those who have finished. In some cases, where seats are occupied at a table, and one or two chairs vacated, it is not desirable to attempt to change a cloth, on account of other guests having their meal on the table; in such cases, it will be permissible to spread a clean napkin on the table before the seat made vacant; but this should be the exception, and not the rule.

Stewards should stand at the pantry entrance as much as possible during meal service when not otherwise occupied at the opposite end of car, in order to properly inspect orders as they come from the pantry, and likewise to prevent unnecessarily loud talking and noise by the crew in pantry and kitchen. They should see that waiters give their orders through the pantry tube, and not call loudly from the pantry. Waiters who may be giving orders as train is coming to a stop should use caution, as at such times the voice of the waiter giving an order appears unnecessarily loud, and very noticeable to passengers.

Stewards should see that waiters do not loaf in the pantry, or take an unnecessary length of time in preparing and loading their orders.

Stewards must see that clean bills-of-fare and water cards are furnished to all guests. This is most important, and instructions must be observed to the letter.

Stewards should also aim to expedite the service toward the close of a guest's meal. He should have the check, which must be left on the table during the meal, extended and ready to foot for collection. He should likewise see that the waiter has the finger bowl ready, and not compel guests to wait for finger bowl and check, as is too frequently the case. This is a matter that requires the closest of attention, as nothing is more annoying to a patron than to be compelled to wait for check and finger bowl after he has finished the meal. In cases where waiters fail of promptness in this respect, steward should personally collect for the meal, and review with waiter question of expedition of service.

When tables are being cleared between courses, or between regular meal and dessert course, steward should see that waiters further expedite service by bringing the crumb knife to the table on the serving tray when dishes are collected, and immediately after dishes are loaded, clear the table at that time of crumbs, and avoid an extra trip to the dining room.

To further expedite the service, and to avoid having waiters make unnecessary trips to the pantry to inquire when orders will be ready, a bell has been located in pantry, and operated by cooks in the kitchen. Waiters in placing orders, will give their badge number, and cooks in turn, when order is ready, will sound the bell the number of times corresponding to waiter's badge number, as a summons to waiters who may be in the dining room. Stewards should see that orders are not left in the pantry an unnecessary length of time, and should see that everything to be served hot, is HOT, and that hot service plates are served with hot orders; cold dishes to be served with cold service plate.

DAMAGE AND BREAKAGE REPORTS

In case of damage to dining car enroute or at terminals, either by wreck, collision, or rough handling of car, a thorough inspection should be made of all supplies and equipment, and list

of the entire damage by items shown on form provided, and train conductor or Yardmaster, or any authorized official, requested to inspect the damage and to sign the damage report in duplicate - the original of which is to be turned in, as per instructions on blank. Such damage should be recorded and shown in the checking of car on completion of trip, and requisition made for replacements.

In case car is damaged enroute so as to put same out of commission, or of a nature requiring repairs immediately on reaching terminal, steward should send joint wire to nearest commissary representative and to his home station.

Stewards should watch their crews closely in the matter of breakage, and especially endeavor to avoid breakage through carelessness. Cooks and waiters are oftentimes inclined to stack their dishes carelessly, and not in their respective places. Cooks are liable to pile heavy dishes in the kitchen sink on top of the lighter pieces. These things should be avoided. All dishes are to be washed in the kitchen except fancy chinaware when carried, which is to be washed in pantry. Stewards should check equipment personally and fill out breakage forms, showing names of employes responsible for the various breakages. It is not the intention of the management to charge employes for breakage due to ordinary wear and tear, or accidental breakage, but where employes show an inclination to extreme carelessness and a disregard for the railroad's property, the necessary discipline will be administered.

CHECKING CARS

Too much care cannot be exercised by stewards in checking cars at termination of trip; this in order that a proper estimate may be based for future requisition, and to determine accurately the use of supplies, and show accurate costs for the trip just completed. A careless and indifferent check by stewards will not be tolerated. The supply report properly checked, meal checks used, and other accompanying reports, keys, and an inspection report covering any repairs necessary during layover, must be turned in to the home station on completion of each trip; also requisition for supplies and equipment required for the next trip.

On the last day of each month, after the last meal served, the supplies and equipment of each car, must be checked on the supply report; transferring supply report where trip has not been completed, and starting in on a new one effective on the first day of the following month, the same as though they were starting on a new trip. Extreme care should be exercised in the monthly check, as the results of the car for the month will be based on this checking.

In transferring cars at home terminal with another steward, the supply report of the last trip is the one to be used in the check-over. In checking the salable goods, note shortage, if any, also opening and closing number of meal checks received. Both stewards checking, will sign the report in question, and then immediately turn same in to commissary.

HANDLING OF LINEN

Each car is furnished a standard suit of linen, and stewards will be held responsible for an even exchange of soiled for clean linen at the various intervals during the month. Linen which may be found to require repairs, or is unfit for service, should be culled out and turned in for repairs or condemnation.

Kitchen linen should never be sacked with table linen, and wet linen should never be placed in same bag with dry linen. Extra linen bags are furnished for dish towels and all wet linen, which must be kept separated from the dry or table linen.

Under no circumstances will crews be permitted to throw sacked linen off the dining cars while train is in motion. This applies in particular to trains arriving at terminal or district stations.

Stewards will see that the car linen man retains copies of all linen lists covering exchanges, as when a standard suit of linen is placed on the car, the crew will be held accountable for any shortage or damage which may be caused by loss through their negligence.

In sacking linen for exchange or shipping, three copies of linen lists should be prepared covering the total exchange or shipment, and two copies (original and duplicate) being placed in one of the bags if more than one, and slip also showing the number of the bags in the total exchange or shipment; also car number and date. The triplicate of linen list being retained as previously mentioned. Each individual bag should be tagged showing destination, and from what car delivery or shipment is being made.

To prevent loss of linen, especially at terminals away from home station, or where home station is reached after commissary is closed, all clean linen, and as much of the soiled table linen as possible, is to be locked in the linen locker of diner. Balance of soiled linen, sacked according to its class, as previously outlined, may be placed on top of work table in kitchen, or in some other dry place, and stored until morning, when it can be removed by crew. Linen must not be left sacked in the body of car, where it is unprotected, or under any circumstances on the kitchen floor, or where it may come in contact with range.

While enroute, accumulated soiled linen may be taken to the baggage car, properly tagged and protected by register baggage sticker, or it may be put off at stations and returned to terminal stations, when absolutely necessary, under same protection, but it must be sent by registered baggage, and steward must obtain receipt for same. The carrying of sacks of linen in dining car vestibules will not be permitted.

Table linen, aprons or towelling must never be used to spread on pantry or kitchen dresser, pantry shelves, or in pantry or kitchen lockers, or used for cleaning silver. This order is imperative, and severe discipline will be administered to anyone found guilty of misusing the table linen, etc. Special material

will be furnished for polishing silver, and oil cloth will also be furnished to spread on table when cleaning same.

Cooks' white coats and aprons will be marked "Cooks" and waiters' coats and aprons must not be provided for kitchen use.

Dining car crews are more or less familiar with the high cost of linens and cotton goods - and want to impress upon all concerned the necessity of the fullest cooperation in the care and conservation of these materials.

FREE MEALS ACCOUNT DELAYED TRAINS

The following instructions should be observed in connection with furnishing meals free to revenue passengers; likewise train and Pullman employes when passenger trains are delayed by accidents, washouts, snow blockades, or other similar emergencies.

When passenger trains are delayed by accidents, washouts, snow blockades, or other similar emergencies, you are authorized to furnish meals free to revenue passengers, likewise train and Pullman crews employed thereon, after two meal periods have elapsed, and until train service has been restored, when passengers, train and Pullman employes will again provide meals at their own expense. For instance: If an emergency arises between dinner and breakfast hours, and trains are delayed thereby until dinner hour the next evening, dinner and each succeeding meal should be furnished free until train service is restored; if the emergency arises between breakfast and luncheon hours, breakfast the following morning and each succeeding meal should be furnished free until service is restored; if the emergency arises between luncheon and dinner hours, luncheon the following day and each succeeding meal should be furnished free until service is restored.

Exceptions to the rule outlined in the foregoing paragraph are made, however, in cases of passengers in destitute circumstances, who should be furnished all <u>necessary</u> meals free.

In order that no misunderstanding may arise as to what constitutes a restoration of train service, we will cite for example a snow blockade at Rock River, Wyoming, on the Union Pacific Railroad: On account of the railroad being blockaded at that point, the Operating Department held certain trains enroute east at Green River, Wyoming, and through the lapse of two meal periods it became necessary to serve meals free. Later the Operating Department decided, as a matter of convenience, to move these trains farther east to Rawlins, to enable prompt procedure as soon as obstructions were removed. Due to this preliminary move, certain stewards and train conductors viewed this as a restoration of train service and such employes had decided to charge for subsequent meals served, at least until an additional delay covering two meal periods had elapsed. All concerned should understand that in case of

delays resulting from accidents, washouts, snow blockades, or other similar emergencies, after two meal periods have elapsed, all subsequent meals should be served free until trains have moved past the trouble zone, or in other words, until trains have passed the points of obstruction and are enabled to proceed toward destination without further interruption.

Meals furnished free under these circumstances on all trains will be on basis of $1.00 each for breakfast and luncheon and $1.25 for dinner.

Dining car stewards will serve a complete and substantial table d'hote or set meal under such circumstances, but if passengers desire or elect to order a la carte from items available, steward will arrange to serve accordingly, the value limit being as above indicated at card rates. If meals so served a la carte are in excess of the value above prescribed, collection must be made from passengers for the difference. Cigars or other locker goods are not considered as part of the free meal service and collection should be made for any such items furnished.

Hotel and Restaurant Managers will also be governed in all respects by the foregoing instructions with reference to free meal service, etc. account delayed trains.

Train conductors or other representatives of the Operating Department in charge of such delays are authorized to give receipt to dining car stewards or hotel and restaurant managers for all meals furnished free in accordance with the above.

It is understood in addition to the above that Operating officers may find it advisable to deviate from the general rules prescribed above and, in such cases, commissary employes will comply with such instructions as are issued in each case.

Employes other than those engaged in service on delayed train on personal or company business, or members of their families, or others, traveling on free transportation, are not entitled to meals without charge in case of delays resulting from washouts, snow blockades, etc., and collection therefor should be made and accounted for in the regular manner.

Note: See details of accounting of above free meals, under separate accounting instructions.

Dining car stewards will have supervision over the composite and observation cars operated by the dining car department, and should familiarize themselves with requirements of this service. They should likewise be in position to instruct new porters with reference to the serving of drinks, care of car, handling of reports, etc. The opening and closing hours of composite buffet and observation cars operated by the railroad are:

From May 1st to Sept. 30th - 6:00 A.M. to midnight.
From Oct. 1st to April 30th - 6:30 A.M. to midnight.

Dining car crews must not use sleeping car toilets except in cases of emergency.

Gambling among employes on dining cars will not be tolerated.

Crews must preserve all empty bottles and turn into commissary for credit, listing each according to its class on back of supply report; the same to be O.K'd by the commissary; also return to station from whence taken all empty milk cans, ice-cream packers, egg cases, etc. When empty cans or other returnable articles are left at stations enroute, receipt should be obtained from baggage agent, and in all cases, material should be properly tagged and plainly addressed.

As dining cars are furnished with equipment list, stewards will see that necessary equipment is ordered at the termination of each trip, to keep the standard filled at all times. All chipped and broken dishes, glassware, etc., and worn out material, to be turned in to commissary for inspection, with requisition for replacements.

All condemned salable goods, cigars and bottle necks must be turned in to commissary on completion of trip, and their return acknowledged on supply report before credit will be allowed.

Stewards should avoid unnecessary t elegraphing on the line. The wires are often burdened with messages that cannot be transmitted and delivered before arrival of car. All necessary telegrams are permissible. Stewards should make carbon copies of all messages sent by them while enroute, and keep same on file for future reference.

When dining car crews report for service at time designated by commissary, they will not be permitted to have friends or members of their families visit them in the car or at station. None of the crew will be allowed to leave car after reporting for duty, unless sent from car by steward.

Stewards must report to commissary office to sign any special orders, or to receive any special instructions before starting out on each trip.

If supplies are transferred from one car to another enroute, proper notation should be made on supply report of steward issuing and steward receiving supplies, and when possible, signature of latter should be obtained. Use for this purpose transfer form provided.

Stewards will be held responsible for enforcing rule with reference to prohibiting the throwing of dish water, refuse, swill, etc., from the dining cars in terminal yards. All material collected while crews are preparing meals before departure of cars must be thrown into car slop can and transferred to yard cans before departure; never throw this material out into the yards.

Before leaving cars at terminal stations, steward must see that gas cocks of all burners are closed, and then close the main gas valve. Stewards should ascertain before leaving on their trip the location of the main gas valve, as it is not in the same position in the different types of cars. These instructions refer to cars equipped with gas.

With the exception of toilet articles and articles of dress, crews will not be permitted to carry anything on dining cars.

News agents are not permitted to solicit or sell their wares other than newspapers or periodicals in the railroad's dining, composite or observation cars; they will not be allowed to pass through dining cars during service of meals except one trip back and forth to sell newspapers, and at such times they will not be permitted to carry any wares other than newspapers.

In case of injury to passengers while in dining cars, or damage to their clothing, stewards should at once make full and complete report of same to his home station; obtaining witnesses, and their statements if possible.

In case of injury to member of crew, full and complete statement should be made to home station at once, and regular personal injury report filled out, in accordance with instructions shown on same.

Stewards should give particular attention to watching connections enroute, and to hold or adjust meal service accordingly. In case cars are cut out of train during meal service, stewards should be posted and keep passengers advised as to whether they will have time to order and complete a meal, and also should make announcement in the dining car when reaching points where car will be cut out of train; this in order to avoid anyone being carried by their destination.

Curtains must be hung in front of berths in dining car at night. Door curtains in end of dining car must be drawn after each meal is finished, and before crews retire at night, in order to obstruct the vision of anyone who may be on platform of cars next to dining car. Window shades should also be drawn at night as soon as it is dark enough to require the use of lights.

As dining cars are provided with candle lamps, stewards must see that they are kept in their proper places, complete with chimneys and candles, ready to use immediately in case of necessity.

Coffee will be sold to coach and tourist car passengers at such times as will not interfere with regular service, and when pails or other vessels are furnished by passengers; sales to be based on price of 10¢ per cup, including cream and sugar. Check to be made out by steward in each case for the number of cups at 10¢ each, and check marked, "Miscellaneous Sale Outside Diner". These sales of coffee must not be added to any check which has covered table service.

With reference to bill-of-fare notation in regard to 25¢ extra being charged each person for service outside of dining car by waiter: This will apply when the service and the waiter are furnished from dining car. If, on account of sickness or any other good reason, it is found advisable to waive this charge, stewards may do so by making notation of same on the face of check. All orders served outside of dining car must show to what car same were sent, also waiter's number serving same.

Stewards should not cripple the service in car by sending dining car assigned waiters outside during meal rush. Where it is found necessary to serve outside the dining car during rush of meals, stewards should arrange to have Pullman porter handle the outside service if no special waiter carried for this purpose.

Stewards will see that waiters and cooks keep off the platforms while at terminals and stations, except in passing back and forth in performing their duties, and crews must always keep off car platform while passing other trains. Crews are prohibited from waving napkins, cloths, or anything of this kind out of windows at passing trains. Stewards will see that waiters and cooks are not allowed to parade through the train and visit, at any time. If on trains where dining cars have no toilets and it is necessary for them to go outside of the dining car to a toilet, they should do so quietly and immediately return to the dining car.

Dining and composite car crews will not be permitted to order expensive items or delicacies for their own consumption. Stewards should confer with chef and arrange to furnish the crew good, substantial meals, and a reasonable variety.

Composite car porters who are served free will eat their meals with the dining car crew, and under same conditions of service.

Dining car shades should be drawn in the hot season, between meals, and car kept darkened, in order to keep the car cool and as free from flies as possible; fly swatters will be provided, also fly paper when necessary. Previous to each meal the combined crew should rid the car of any remaining flies.

Crews should be very careful in stocking cars to see that they do not mar or scratch woodwork of car, either interior or exterior, as they will be held responsible for any damage from such cause. No baskets or boxes containing supplies are to be taken inside of the dining car.

Stewards will see that waiters are in full uniform and at their respective stations at least fifteen minutes before departure of car from terminals.

In case a passenger brings any specialty of fish, game, etc., to be cooked and served in dining car, charge 25¢ for the cooking and preparing, and 25¢ for each person served therefrom;

This charge not to include bread and butter, but the regular service. It must be understood that the various fish and game laws are to be observed in this connection - the same as though supplies belonged to the railroad.

When dining car is on the rear of train, tail gate must always be in position, and at night the rear vestibule light should not be lit, as this light may interfere with markers on rear of train.

Stewards should familiarize themselves and instruct their crews with reference to handling of car heater and fire extinguishers. No equipment should be carried in the car heater room except regulation heater appliances and tail gate (if loose tail gate).

A complete set-up of all tables in dining room must be maintained until the last guest has finished.

Immediately after meals are over, set-ups should be removed, floor carpet carefully gone over to remove crumbs or prevent any material being left that would cause carpet stains, etc., and at such time, crews should be on a careful lookout for any personal belongings that may have been left by guests at the meal just finished, turning same over to the steward immediately for handling and disposition.

Tables should be dusted and should be left bare, with the exception of four tables nearest the pantry. The first two tables should be used in cleaning silver, etc., and on the large and small tables next to the two tables, curtained off, should be placed hollow silverware and water bottles, which should be neatly covered.

Canvas aisle strips should be laid after meal is over and should be kept down until next meal call, and also during the night. No wearing apparel should be left hanging in the body of the car, or strewn about on tables or elsewhere.

While stewards should endeavor to draw all supplies necessary from commissaries, they will be permitted in emergency cases to purchase supplies enroute when absolutely necessary, using form provided for that purpose, having same receipted by the dealer and claiming credit for same in reports.

The dining car management has taken precautions to protect themselves on the supply of milk and cream furnished - this in order to insure a first-class quality and to keep well above the limit in percent of butterfat prescribed by the various Pure Food Commissions. Under no circumstances must milk or cream be reduced by car employes.

Stewards should see that all lockers, refrigerator, and ice boxes are thoroughly cleaned as frequently as necessary, and particularly before reaching terminals.

On arrival at a terminal point away from home station, as well as at home station, stewards should inspect car, see that supplies are properly cared for, and boxes well iced, especially where car will lay over; see that all supplies are properly stored, and before leaving car see that each locker is locked, and take up keys from each member of crew and turn them in, in sealed envelope, to commissary representative, to be called for when reporting for return, or next trip.

CREWS MEAL CHECKS, CHEFS ABSTRACT OF ARTICLES USED IN COOKING AND GARNISHING, ETC.

Stewards are furnished a supply of meal checks upon which are to be listed the various items consumed by each individual member of the dining car crew for each meal during the trip.

Stewards will issue one of these checks to each member of crew for each meal: employe to personally enter items on check and sign same. Stewards should keep in touch with items consumed by members of his crew for the different meals, and see that the checks show full list of items consumed.

Checks should be listed in numerical order on separate sheet provided and turned in with reports at end of trip, to commissary.

You will note checks have a column for extending price of the various items listed, but it will not be necessary for you to show any prices on these checks.

We also issue a "Chef's Abstract of Articles Used in Cooking and Garnishing". This abstract will cover only those items which will not appear on, "Abstract of Dining Car Meal Check Orders", as abstracted from the passenger, employe and crew meal checks, and is to record to what extent various items are used in garnishing and making up the various dishes, and which would not be accounted for in any way on abstract made from the various meal checks.

Abstract is to be kept up by the chef for each day of the trip in columns provided for the first, second, third days, and so on, according to the number of days included in the round trip, and at conclusion of trip, the articles used for each day are to be totaled and shown in total column on the form; these totals to be transferred to special column on Stewards Abstract. In order that this report may be complete, pantryman should advise chef daily, any pantry supplies which may have been used in garnishing, etc., chef to include these items in his abstract.

At conclusion of trip, chef should turn this form over to the steward to be abstracted. It will be necessary for stewards to divide column now bearing caption, "Consumed by Dining Car Crews, Cooking and Garnishing, etc.", into two columns, the first column to show the various items consumed by the dining car crews for their meals, and the second column

to indicate items used in cooking and garnishing. With "Abstract of Dining Car Meal Check Order" showing in detail all items consumed, whether in orders served guests, trainmen or dining car employes, also articles used in garnishing, cooking, etc., we will expect total of items listed on abstract to tally accurately with various items consumed, as shown on supply report, and stewards will be held accountable for all supplies used.

GOVERNMENT MEAL ORDERS

Meal orders are issued by various departments of the Federal Government; these meal orders may be accepted by dining car stewards and hotel, restaurant and club managers at face value, and at full menu card rates in payment of meals secured by parties holding the orders. If meals are served exceeding in value the limit specified in order, collection should be made in cash for difference. In case the value of the meal order exceeds the cost of the meal furnished, adjustment of the difference is in order. A greater number of meals should not be furnished than called for by any one order. Orders should be signed by the persons receiving meals, or the person in charge of the party in cases where orders cover more than one person.

Note: See details of accounting of above meal orders under separate accounting instructions.

GOVERNMENT COFFEE SALES

Our present arrangement with the government is to provide bulk coffee when requested by contingents of the Army, Navy or Marine Corps, on the basis of 9¢ per pint, 18¢ per quart, or 72¢ per gallon, to be paid for in cash by the party in charge. This coffee to be made on the basis of eight ounces to the gallon of coffee, and when served should include milk (not cream) and sugar, at price specified.

ACCEPTANCE OF D&H DEPT. MEAL COUPONS, COUPONS FROM VARIOUS EXCURSION AGENCY PARTIES, ETC.

Union Pacific System Hotel Department coupons in the hands of employes to whom issued, will be accepted at face value by dining car stewards as well as by hotel, restaurant and club managers.

From time to time we have been advised of the issuance by various excursion agencies, etc., of coupons and meal orders covering service enroute to various special parties, etc. - such as those issued by the Raymond & Whitcomb Excursion Agency, and others. The rates prescribed have varied somewhat the past year or two and our existing instructions provide that they will be accepted at face value for a la carte service.

We have also arranged for the acceptance of Travelers' Checks issued by American Bankers Association, American Express Company, The Hanover National Bank of New York, The National City Bank of New York, The Canadian Bank of Commerce, Knauth Nachod & Kuhne, New York, Etc.

Under accounting instructions further details will be given with reference to the handling and accounting of excursion agencies' coupons, travelers' checks, etc.

THOSE ENTITLED TO MEALS IN DINING CARS FROM WHOM NO COLLECTION WILL BE MADE

1. Officers and traveling employes of the DC&H Dept., as designated in paragraph two hereof, when traveling on company business, will be furnished meals without collection on any of the dining and cafe cars of the System Lines, as outlined below:

2. Those to whom meals will be furnished without collection, under this arrangement are, Manager, DC&H Dept., Assistant to Manager, DC&H Dept., Chief Clerk to Manager, DC&H Dept., Secretary to Manager, DC&H Dept., Superintendents, Assistant Superintendents, Commissaries, Commissary Agents, Inspectors of Cars, Hotels, Restaurants and Clubs, Supervisors and Inspectors of Boarding Outfits, Chief Accountant, Traveling Accountants, and other DC&H Dept. traveling representatives or employes of local or System Lines who may be designated later or who may bear proper credentials entitling them to meals without collection.

3. All meals furnished to the above mentioned officers and traveling employes, likewise other traveling representatives, etc., of local and System lines (DC&H Dept.) who may be designated later or who bear proper credentials entitling them to meals without collection, should be covered by "Employes' Meal Check", which should be signed by the officer or employe with his name and occupation. Checks covering meals so furnished should be extended at full card rates, the total being reduced to one-half rate and so totaled.

4. Cash collections for meals furnished officers and employes, etc., designated above, will not be made, but cars will be given credit for meals so furnished by the Accounting Bureau who will charge proper expense account to cover. Stewards should list these meal checks on list in their proper numerical order, and in lieu of showing the amounts of such checks in the column provided, should show therein the designation "DC&H".

5. In the case of certain employes enroute to or from employment, to whom, according to the terms of employment, etc., it may be necessary to furnish meals on dining cars without collection, orders will be furnished over my signature and countersigned by the Superintendent or subordinate officer whom he desired to delegate, sample of which order will be shown you by Superintendent. These orders will be numbered, and in addition to the signature of the employe and his occupation, meal check should show also the number of the meal order under which meal service was extended without collection. Orders will also bear the signature of the employe in whose favor they are drawn and stewards should verify the signature on meal checks with that on the order. Checks covering meals furnished on these meal orders should be extended at full card rates, and the total reduced to one-half rate, and such checks should be entered as provided in Paragraph 4. Steward honoring meal order, after last meal of trip designated on meal order, should take same up and turn in with meal check reports.

Those Entitled to Reduced Rates in Dining Cars, And Rates to be Paid by Them

Coffee and Rolls will be served to porters for 15¢ in the early morning (half-rate).

On all meals served a la carte, half the total of the check will be charged, the odd cents being collected in our favor - for instance: If the total of a check is 65¢ 35¢ will be collected.

On all table d'hote meals 50¢ will be charged to those entitled to reduced rates.

The following employes are entitled to the reduced rates: Train and Pullman conductors, brakemen, flagmen, baggagemen, electricians, porters, express messengers, guards, United States mail clerks, train stenographers, train maids, news agents on such trains as carry them.

Passenger trainmen deadheading over their respective divisions when in uniform, will be furnished the employes rates; likewise these rates will be applied to Pullman conductors or porters deadheading when in uniform to or from service over our lines.

"OFF-THE-TRAY" SERVICE FOR TOURIST CARS, CHAIR CARS AND COACHES

On dining car trains of the System carrying coaches and tourist sleeping cars we provide an "Off-the-tray" distribution lunch service for the accommodation of tourist, chair and coach passengers.

The Prices for standard goods which will usually be sold in this service, are as follows:

Coffee, Cup.....	.15
Sandwiches, except special fowl sandwiches.....	.15
Special fowl sandwiches..	.30
Doughnuts (each).....	.05
Pie, per cut (5 cuts to the pie).....	.10
Hard Boiled Eggs.....	.10

The "Off-the-tray" dodgers which are provided will not list all of the items which stewards may find it desirable to dispose of in matter of clean-up through this "Off-the-tray" service, but additional items may be written on the dodgers before distribution. Fruits, ice cream and other items not specifically priced to be sold at prices shown in pricelist. Dodgers should be issued by the steward to one of the waiters who should distribute them in chair and tourist cars prior to the service.

Stewards are to personally inspect the sandwiches for each service to see that they are freshly made and properly

prepared for service, and also see that the coffee to be served is hot. Sandwiches are to be made of cheese or first-class meats, such as beef, ham, veal, pork, mutton or tongue. Under no circumstances should minced meats, jelly, or peanut butter to be used as a filler. The selection of sandwiches available for each meal should be changed. Cheese sandwiches should not be served for breakfast. Sandwiches are to be made of two pieces of bread (regulation toast bread) cut one-half inch thick, and each slice of bread buttered; the filler must consist of not less than two ounces of meat or cheese, and after sandwiches have been made they should be trimmed and then placed in paper envelopes and a paper napkin inserted in each envelope with each sandwich.

The coffee is to be measured into coffee pot provided for the tray service, and after it has been placed in this receptacle same should be placed on the range for a moment to make the coffee piping hot (do not let boil on range). <u>Coffee must be same standard of quality and strength as prescribed for service in diner.</u>

A special check list has been provided for this service, and before waiters go forward with their wares, stewards should personally count the sandwiches, ascertain the amount of coffee in the pot, check equipment going out, and show this information on the off-the-tray check; after each off-the-tray service has been completed the steward will check the food and equipment returned to dining car by waiters, making proper notation on the off-the-tray check and complete the check as to sales, waiters' commission, etc. Waiters will be paid a 10% commission on their total sales, settlement to be made by steward on check-up after each service. If all equipment has not been returned, one or both of the waiters should be sent to collect any missing equipment.

This off-the-tray service is to be performed by two waiters, and following each meal service in the diner as the meal has been concluded to a point where two waiters can be spared for this purpose. One of the waiters will proceed through the tourist cars and coaches with the sandwiches, etc., also container with mustard, neatly and invitingly arranged on a tray, announcing the items for sale, including the coffee, and the other waiter will follow with a tray containing coffee, cups, sugar, cream and as many spoons as coffee cups. Both waiters will return at the same time announcing their wares and making a more thorough canvass on their return toward the dining car. Owing to the limited number of special cups and tea spoons supplied each car for this service, it often is necessary to use these cups and spoons twice before completing off-the-tray service. When the original supply of cups and spoons is exhausted, those previously used are to be gathered up by waiters and returned to pantry, where they should be thoroughly scalded, rinsed and wiped before using again. Some complaints have been noted where waiters covering this service have rinsed the used cups and spoons with water taken from the drinking tanks in the coaches, and these cups then used to serve other passengers. This practice will not be tolerated.

In the event request is made for a certain kind of sandwich which is not on the tray but which is available in the kitchen, such special order will be executed promptly on return of serving crew to diner.

In the event any sandwiches are returned, steward will see that the chef removes the meat from them, and that the bread is used up by the crew, as under no circumstances are sandwiches to be held over from one service to the next.

Stewards must follow up waiters handling the "Off-the-tray" service, and personally supervise this service.

The details of accounting of this service will be fully covered under "Accounting Instructions".

SPECIAL INSTRUCTIONS TO WAITERS

A waiter, to be successful, both in pleasing the patrons and for various other reasons, should appreciate as most important the following:

First, personal appearance and neatness of dress; second, affability and an earnest effort to please patrons under any and all conditions. Politeness and courtesy toward ladies will win him friends; a waiter who endeavors to select his guests not only tends to cause confusion in the service, but to cause dissention among the crew, and this must be avoided. Waiters who show the proper disposition and spirit will realize and see the wisdom of giving each and everyone assigned to them careful and attentive service. Some may give tips, others may not; treat all alike, and the general results will always be more satisfactory in the long run to all concerned.

Waiters will be numbered and will perform side work assigned to each as per special card furnished each crew on this subject.

Arrangement of supplies in pantry lockers to be as per list posted in pantry lockers.

INSTRUCTIONS FOR SETTING UP TABLES, SERVICE, ETC.

In order to maintain uniformity in setting up tables, observe the following:

Table cloth should be placed on table symmetrically, and must be placed on the table finished side up; all cloths will be folded with the finished side in. To handle them easily, lay the folded cloth across the table, turn the top fold back to the farther or window side of table, then pull the other end of cloth to the outside edge of table, and cloth should be on right.

After cloth is spread, space and line up chairs, before placing napkins and silverware.

Napkin to be laid flat on table at each set-up; if folded so monogram is in the center, have napkin symmetrically placed so that inscription may be quickly observed and read in proper position.

Fork at left side of napkin,
Silver service knife to the right, with cutting side of blade toward napkin,
Dessert or soup spoon next to knife,
Butter spreader next to dessert spoon (if in equipment of car.)
Two teaspoons next to the right of butter spreader,
One steel blade knife, cutting edge in, on each side of water bottle at end of table,
One table spoon on each side of steel knife - end of knife and spoon to line up even, four inches from

edge of table. (Two steel blade knives and two table spoons to be so placed at end of table)

Two sugar bowls on window side of table close to sill at such an angle as will show monogram of bowls,

Sugar tongs hooked over handle of cut-loaf bowl; the handles of bowls nearest window sill to be two inches apart. The large or cut-loaf bowl to be on right when viewed from aisle;

Salt and pepper cruets neatly placed in front of and between sugar bowls; the salt cruet being placed on the right,

One water bottle on each table; if water bottle holders are in equipment of car, bottles should be placed on these; they should be placed on the aisle side, about six inches from edge of table.

Creamers and syrup jugs to be kept in pantry until service is provided requiring their use; likewise Vinegar cruets.

Oil should be served in the original glass package, neatly cleaned, and bottle kept corked. Oil should not be transferred to an oil or vinegar bottle.

Waiters should use tray for all orders taken to tables, and for all dishes, etc., removed from tables, even to a butter chip. For small items silver trays may be used.

Ice for water glasses should be cracked into small pieces; never allow the ice to come up over the top of glass, nor use large pieces, which are very unhandy in drinking, and undesirable in every way. Water should be poured into glasses at the table always. Waiters should handle stem glasses by the stem and not by the bowl.

Butter,, cut ready for service, should lay in a dish in the refrigerator - no ice on or around it. The balance of butter supply should be placed in bar locker under stewards immediate care, and should not be packed in ice. Butter for service to be cut into cubes, thirty-two to the pound.

Water and butter should be served at the right of patrons, and replenished as often as necessary. Butter should be placed on chip with oyster fork - never with the hands.

It is most important that cream cans in pantry be properly cleaned and cream properly handled. A fresh supply of cream should never be poured into a can that has an older supply. The older supply should first be removed, placed in pitchers, or any suitable vessel, and stored in pantry for immediate use. Cans should be thoroughly cleaned, scalded, rinsed with cold water, and aired as long as possible, before putting in new supply of cream.

If supply of cream is furnished enroute, and it is impossible to remove the cream can from its position in the packed ice, the remaining supply should be removed, and can thoroughly cleaned, scalded and rinsed by use of sponge, seeing that can is thoroughly cleaned; but in all cases where possible, the can should be taken out, scalded, rinsed and aired. Clean sponge to be kept under handle of can cover.

In packing cream cans, the ice should just cover shoulder of can, and not come up to the neck of same, so as to interfere in any way with the cover, as melted ice or drippings would in such cases be likely to enter the can, which must be avoided. This is important, and in line with the various Pure Food regulations.

Preliminary service of ice water to be promptly furnished patron as soon as seated, but not to include bread and butter unless ordered. If patron's order does not include bread and butter (or other substitute such as toast or cakes) ask if this is desired, and then proceed with balance of preliminary order, and the general order.

Always serve finger bowl with fruit orders, as well as at the end of each meal service. Finger bowl should be brought from pantry dry and polished, with clean pie plate underneath (if glass bowl is used); pour water into bowl from the water bottle at table; never bring same to table with water in it. As soon as patron is through with bowl, empty it and wipe dry, having same ready for next service. No underlining of tea plate to be used with silver bowl, which has loose tray or tray attached.

Toothpicks must not be voluntarily served at the table. Stewards will secure the necessary supply of picks to provide patrons on leaving the car, or on their request.

A service or table spoon should always be served (placing tip of bowl on edge of dish) with all orders having gravy or sauces.

Steel knife should be placed next the plate for meat and fowl orders, and conspicuously, so patrons will select it instead of the silver knife. Do not place steel knife on top of order.

Carving knife and fork should be served with double sirloin and porterhouse steaks, likewise with all meat and fowl orders for two or more people.

Waiters should be particular to see that service plates are thoroughly cleaned and properly polished IN THE PANTRY before serving. For hot service they must be hot, and where cold meats or salads are served, they must be cold. In service for two or more, place service plates in front of party who has given the order. Waiter should remain at table to pass portions as served - to ladies first, if any in party.

Waiters should see that table silver is washed and thoroughly wiped as soon as used, and same brought back to the tables, in order that the various set-ups may be complete at all times, and avoid long delays when a second or additional sitting is to be taken care of.

All coffee should be served in a pot, and pot left at table, patron to pour coffee. Coffee for two or more should be served in side handle pot. Waiters should see that cups as well as coffee are hot. If coffee should spill over the cup into saucer during meal, waiter should bring clean saucer at once and make exchange.

In order to have coffee served hot and remain hot, pantrymen should fill the necessary number of creamers before starting meal service, and place them where cream will become about the temperature of the room by the time meal is called. It is not desirable to serve ice-cold cream with hot coffee.

Always change cloths or tops when soiled, and do not place napkins on cloths to cover soiled parts, except when absolutely necessary by reason of another patron who may have an order on the table opposite the vacant seat, or next to same.

No linen should be used by waiters that is badly worn or stained. Worn linen should be segregated to be mended at terminals; stained linen should also be laid aside and turned in for treatment.

Waiters should remove all dirty dishes, and remove crumbs with the crumb knife, before serving dessert, or in a change of course of any kind. Waiters can avoid double trip to the pantry by bringing crumb knife to the table when coming to remove the dirty dishes, and cleaning the table with the tray held in left hand. In such cases the small crumb tray is not necessary.

Waiters must show the proper spirit of "team-work" or cooperation at all times and particularly during meal service - for instance, in passing another waiter's station when going toward pantry they should be on the alert to remove any empty dishes therefrom, refill water glasses, or ascertain any apparent or expressed wants of the patron which they can fill or quickly relay to the waiter of that station should he be busy in pantry and the steward busy elsewhere.

We have had some cases of tendency of certain waiters to throw soiled dishes picked up from the tables onto their trays in a careless manner, and with altogether too much clatter and noise, which indicates to passengers inefficiency.

We appreciate that during rush service waiters' movements must be hurried, but experience teaches a waiter the art of doing this work quickly and at the same time without unnecessary noise. Waiters should handle this work as quietly as possible.

Another thing, some waiters seem to exercise much more care than others in keeping their jackets and aprons clean during meal service. Some reports of late indicate extreme carelessness of some waiters in this respect, and while instructions provide for an extra set of jackets to be in readiness, frequently the waiters' jackets and aprons are in bad shape with practically the first order they serve. due undoubtedly to carelessness in the pantry. watch this feature carefully in order to present an inviting appearance at all times.

At breakfast the majority of patrons who order coffee desire it immediately. This is a matter that waiters should watch very carefully, and ascertain from patrons whether they desire the coffee at once, or with the meal. If at once, see that prompt service is given. Passengers often become dissatisfied and put out by not having their breakfast coffee served immediately after order is given.

When both fruit and any cereal served cold are ordered, serve them at the same time, so patrons may prepare the cereal while eating fruit. If hot cereal, do not serve until patron has finished with fruit.

The small hot water pitcher must not be used to serve cream at the table. It must be used only for the purpose provided, that is, for hot water to weaken tea or coffee, or for hot or cold milk side order.

In serving all orders requiring use of service plate, place platters on table first, after seeing that they are clean on the bottom; platters should always be wiped on the bottom in the pantry as they are sent in from kitchen. Place service plates on table last. In removing dishes, reverse above order.

Water bottles should be cleaned each day; also sugar bowls, syrups, and vinegar cruets. To clean water bottles and vinegar cruets, fill them one-quarter full of water, then cut raw peeled potato into small pieces and place some in each bottle. Let bottles stand for ten or fifteen minutes, shake well, and rinse thoroughly. The bottles should then be thoroughly cleaned and polished on the outside with polishing cloth.

Vinegar should be poured out into a pitcher and strained into the cruet. Vinegar should never be served with sediment in the bottom of cruet.

When steak or roast beef is ordered, always ask patron if same is desired rare, medium or well done. See that order to kitchen specifies this, so there will be no complaint later.

After steel knives are used, wipe them dry immediately after service, without placing them in water, and lay same away on shelf in pantry, to be polished AFTER EACH MEAL. Never at any time let them lie in water in the sink. The surplus steel knives are to be used in maintaining the full set-up of table for entire meal.

Fruit sugar must be rolled whenever necessary. Care should be taken to see that this is free from lumps, especially in damp weather and should be given very close attention.

Individual salts and peppers should be filled to shoulder of cruet. Care must be taken to see that salt is perfectly dry, and not allowed to cake. Black pepper will be furnished for table use, and should be used in pepper cruets. White pepper will be supplied for kitchen use only. Cruets must be kept clean and pepper free from dust.

All table silverware must be washed thoroughly after each meal, and polished once a day, using brush with Silicon, and the necessary polishing cloths, but never using table linen, etc. Care should be taken to see that the tines of forks are thoroughly cleaned. Particular care should be used to remove egg from handles or bowls of spoons.

Pantrymen will be held responsible for seeing that no refuse from pantry is thrown out on the ground in terminal yards. Such material must be thrown into car slop can and then transferred to yard can before departure.

On cars having gas, gas globes should be wiped inside and out before gas is lighted each evening. During the season of short days, where crew are compelled to light gas shortly after supper meal is started, the gas should be lighted just previous to calling meal, and turned low at the main gas valve. It can then be turned on at this valve as soon as required, and thus avoid annoyance to passengers and waste of time lighting gas after meal is started.

In making French dressing, use one part olive oil, two parts special oil provided, one part vinegar, and season well with salt and paprika; put into bottle and shake well to mix before serving.

Crews should be very careful in stocking cars to see that they do not mar or scratch woodwork of car, either interior or exterior, as they will be held responsible for any damage from this cause.

Waiters should be in full uniform and at their respective stations at least fifteen minutes before departure of car from terminals.

SPECIAL INSTRUCTIONS TO COOKS

The chef will have charge of the kitchen under immediate supervision of the dining car steward. The chef should realize that the steward is held responsible for the general results of the car, and to properly handle their end of the service, aside from cooking, great care should be exercised in the handling and storing of supplies, to preserve them, and reduce waste to a minimum.

Chefs should see that the cooks under their immediate charge are not wasteful, that they keep the refrigerator boxes in first-class condition, properly iced, and that all supplies are so handled as will enable them to get the best results with a minimum of waste.

The matter of utilizing all trimmings and the rough meat from the various cuts should be gone into thoroughly, and a general list of recipes will accompany these instructions.

In handling aged meats, especially in the hot season, cooks must use great care to trim edges of beef loins and ribs, mutton racks, etc., and prevent any possibility of serving meat orders with tainted edges. This is most important, and should be given special attention by the chef. Chef should under no circumstances issue an order from the kitchen that will invite criticism.

Too much attention cannot be given to the cleanliness of the kitchen. It should be in such condition that at any time a passenger makes the request to see same, it will be in such shape that inspection will not invite criticism of the service.

Chefs should see that before departure from terminals and at the various icing stations their refrigerators are properly iced. They should pay particular attention to the water tanks, and see that they have sufficient water before departure from terminals, and at other points along the road, giving steward advance information before tanks are allowed to run low and cause trouble.

All ice boxes and refrigerators must be cleaned when necessary, and thoroughly at least once each trip. Floor racks should be scrubbed and scalded once each day to keep them in proper condition.

The range should be kept free from caked grease, and inviting at all times. The canopy above range in cars having canopy should be wiped frequently to keep same free from dust.

Broiler irons should be scraped previous to each meal, and kept in good condition. The space under range must be kept free from collections of dirt, etc. Steel facing of range should be polished with emery paper.

Special attention should be given by chef to the care of the milk can. Never allow fresh milk to be placed into a can that contains an older supply, and never put fresh milk into a can unless

same has been thoroughly cleaned, scalded, rinsed with cold water, and then aired. If cans are packed in the ice, and it is impracticable in every case to take them out, especially where milk may be furnished enroute, cans may be cleaned, scalded, etc. by use of sponge to take up water. Clean sponge to be kept under handle of can cover.

In packing milk cans, the ice should just cover the shoulder of the can, and not come up to the neck of same, so as to interfere in any way with the cover, as melted ice or drippings would in such case be likely to enter the can, which must be avoided. This is important, and in line with the various Pure Food Regulations.

The dish warmers, both above range and under steam table, must be kept clean at all times. It is important that water in the steam table be changed each trip. In order to do this, the steam table should be cleared of water, (cleaned when required) flushed and refilled. This is a matter of great importance, and must be observed.

Each car has been equipped with sufficient porcelain storage vessels, or crocks, and empty cans must not be used for the storage of the various supplies, but after being opened and contents removed, cans must be thrown into garbage can. Nothing looks worse than to have a kitchen littered up with a lot of empty tin cans, which, if placed on the range and used in any sense for cooking, are likely to spoil the food on account of the solder melting and ingredients used therein contaminating the food.

Special attention should be given to the refrigerators under the car. They should be properly cleaned at all times, and when perishable supplies are carried in them, they should be fully iced. Cloths will be provided for covering meats and other supplies carried in these boxes, to prevent dust and cinders from the track reaching them.

If loins or ribs are packed in the lower boxes, they should be packed on the ice, as they will not keep otherwise. Meat cloths must be laid on top of the ice, and the loins and ribs laid on same, skin down. This will prevent the extracting of any of the blood. When carried upstairs, the Bohn refrigerator should preserve the meats without having them iced, and they will handle much better uncut if not iced. Meat should never be allowed to come into <u>direct contact with the ice</u>, as it will extract the blood.

It is very essential that good judgment be exercised by chefs in cutting and boning meats and to properly utilize the trimmings. Observe the following detail as to what extent meats should be boned, trimmed and cut up, on a run doing a good business:

At least one strip of bacon should be trimmed and sliced ready for cooking.

At least one ham should be cut up - i.e., the end cuts, small cuts (those next to end cuts) and the horseshoe cuts ready for cooking. The hock and that part opposite the horseshoe of the ham to be used promptly for boiling and preparation of ham entrees.

On receiving heavy meats, such as lamb or mutton carcasses, mutton racks, beef loins, loin ends, veal legs, etc., sufficient preliminary boning should be done to insure obtaining the greatest returns from each joint or piece of meat received. The trimmings to be utilized soon as possible. The bones to be used for soup stock. The suet rendered for frying purposes and the heavy cuts carefully stored and reserved for future use.

Chefs should plan menus sufficiently ahead to determine the heavy meat cuts which are to be used in conjunction with entrees made from the trimmings. This in order to save time and to insure a proper preliminary boning of roasts, etc.

When preparing beef ribs for the oven, they should have the short ribs removed, shoulder blade cut out, top piece over the shoulder blade removed as far up as the fourth rib; using this piece for the preparation of entrees. The chine bone should be sawed off carefully to insure an even slicing when rib is roasted. The rib to be tied with heavy cord to keep meat in shape while cooking.

The partial boning of beef loins is necessary to insure a piece of the loin available for immediate cutting of steaks. It is not desired to have the whole loin boned, but sufficiently at least to cover the ordinary steak sales. In boning beef loins the plate bone should not be removed, as single and double sirloin steaks are to be served with the plate bone in. In cutting single and double sirloin steaks, not over two to three inches of flank should be left on, and not over two inches of flank on minute steaks.

On receiving loin ends it is best to bone immediately, carefully trimming bone and dividing the meat into sections for future use. Where more than one loin end is received at one time, only one should be boned; the other stored uncut until needed.

Veal legs should be partially boned when received, trimming meat from the leg as far up as the hock joint. The trimmings to be used for entrees soon as possible. The heavy part to be carefully stored. Later in boning heavy part of leg carefully follow the sections or cells as outlined by the membrane of the meat. This will assist in the slicing of cutlets and when roasted the meat will hold together without tying.

Some of the mutton racks received should be partially boned to facilitate a uniform cutting of chops for the broiler when ordered and furnishing trimmings for an entree for one meal. The racks should not be frenched too close in order to protect a further slight trimming of chops if they are not

disposed of the ensuing meal. Entrees prepared from mutton or lamb racks should have bones removed before serving.

Note: The detailed boning of other meats has been covered in the details outlined in "Recipes".

Chefs should instill system among their crews, in matter of keeping everything ship-shape, and cleanliness and the proper storing of material is the best preventative against waste.

All service plates and meat platters for hot service must be kept in the warming ovens. Too much care cannot be given this by chefs. A supply of plates and platters for cold service should be kept in the refrigerator, and served cold. Plates and platters intended for hot service MUST BE HOT. Chef should report to the steward any extreme cases where waiters allow hot dishes to stand too long in the pantry; this for his own protection in guarding against complaints account dishes being served which are not hot.

Care should be used in regard to cleanliness of the kitchen vestibules. See that no dirty linen or sacks of potatoes, charcoal, or other material is allowed to lie around and litter up this space.

The various Pure Food Commissions have had up question of use of cigarettes, cigars, chewing tobacco and pipes by cooks, butchers and bakers while preparing food in their respective establishments. This practice is prohibited by the Pure Food Commissions, and chefs should govern themselves accordingly. There is no objection to members of crew, when permitted by chef, smoking in kitchen vestibule - opening the half kitchen door, which will give proper ventilation.

Fish (except brook trout) and poultry should be wrapped in cloth and buried in ice. Poultry should be drawn as soon as received on the car, thoroughly cleaned, salted inside around back bone, and then after wrapping in cloth packed away in ice. Fish should be thoroughly gutted, cleaned, and salt rubbed up against back bone inside. Entrails removed from fish, and the inwards of fowl, should be disposed of immediately, chefs retaining the gizzard, heart, etc. of fowls for made dishes, and these utilized at once and not allowed to stand around in the kitchen.

Brook trout must be cleaned thoroughly, using care in removing entrails not to tear fish. Place fish in container with perforated bottom and tight cover and store in one corner of fish compartment of dresser ice box. Under no circumstances are brook trout to be placed in cloth or sack and stored in ice in that manner.

No swill or kitchen refuse must, under any circumstances, be thrown on the right-of-way, or dumped out while train is in motion. Cans have been provided at various division and district terminals in which to place the kitchen refuse. A list of these will be furnished by the commissary under whose immediate jurisdiction run is made. At any stop between stations kitchen refuse

may be taken off the right-of-way and dumped where it will not violate any local regulations.

At some points arrangements have been made to have kitchen swill removed at a saving to the railroad by parties who will use the material. In such cases it is very undesirable to have coffee grounds in the slop can. For this reason, it should be the general rule to dump the coffee grounds into sink and wash them out through the sink drain.

Ashes should not be dumped out on the right-of-way; serious trouble has resulted in the past from cooks dumping hot ashes out on bridges and other structures, which has caused fires.

Fires in the range should be put out at night, except during cold weather, when range fires should be banked, to prevent water pipes in kitchen freezing.

At terminals where there is a lay-over of car, the overhead water tanks in kitchen should be emptied, in order that fresh supply of water may be placed in same. Chef should personally see that faucets are closed after tanks are emptied, and before they leave the car, as otherwise if car was to be watered during their absence, water would immediately run out of the tanks.

Coal, ice and water may be had at all district or division terminals. Supply of charcoal should be watched, and replenished at principal stations. In emergency cases, stewards can arrange for supply at perhaps district terminals, but cooks should anticipate their wants as we are not always sure of obtaining charcoal at the smaller district points.

Cooks should thoroughly understand and guard against collapsing of their water tanks. During the cold winter months, especially if tanks run low, causing steam to generate, they are almost certain to collapse if cold water is put into tanks. In any such contingency, when tanks are low, chef should open faucets in the sink, so as to let out steam and hot water; these to be closed as soon as cold water runs through the faucets, after which there will be no danger.

In case of water-back or steam boiler becoming unserviceable while on the line, the cock above range should be closed, and the cock in front of range near the floor should be opened; the former will shut off water from the tanks to the water-backs, and the latter will drain the water-backs, permitting further use of the range as an ordinary cook stove; in the event water tanks run dry, and supply cannot be replenished, both hot and cold water cocks should be closed and all sink faucets left open until tank water can be secured.

Cooks should use care to see that no suet or grease is thrown into coal box in kitchen, as this is likely to cause fire.

As a general thing, the duties of the various cooks are divided as follows:

Chef: Cut all meats, both cooked and raw, do the broiling, make soups and sauces and supervise the entire work of the kitchen, especially supervising the making of coffee, pastry, and other baking.

2nd Cook: General range work, pastry work and baking.

3rd Cook: Vegetable cook, looking after serving of hot bread, and taking patrons orders as given by waiters and relaying to chef.

4rd Cook: Dish washer, and general utility man.

Chefs will be held responsible for the equipment of the kitchen. They should guard against fire by keeping bedding or any inflammable material away from range or gas fixtures.

Under no circumstances must crockery, except shirred egg and fire-proof dishes, be placed in the oven, or on range, as this destroys the glaze, and causes dishes to spot.

Chefs will be held responsible for seeing that the cooks do not throw any slops, dish water, vegetable trimmings, etc., out on the ground in terminal yards, but will see that this material is put into car slop can and transferred to yard can before departure.

Chef should see that members of the crew receive good and substantial food for their consumption, but cooks and waiters will not be permitted to eat delicacies or expensive items, and the chef should arrange with steward so that made dishes and items that can best be spared are served to the crew.

Special slips for breakfast, luncheon and dinner should be arranged in the following order:

Breakfast: Date and car number, steward's name and title "Steward",
Hot clam bouillon or beef tea,
Fruits,
Cereals,
Oysters or shell fish in season,
Fish,
Meat dishes,
Special omelet, or special egg orders,
Hot cakes, hot breads,
Beverages.

Luncheon: Date and car number, steward's name and title "Steward",
Introductory dishes, such as Caviar, Anchovies, etc.,
Oysters or shell fish in season,

Soups (one a clear soup),
Relishes,
Fish,
Hot meat dishes,
Sweet entree,
Special cold meats,
Salads,
One or more potatoes,
Vegetables (Fresh when available),
Desserts,
Cheese,
Bread,
Beverages.

Dinner: Date and car number, steward's name and title "Steward",
Introductory dishes, such as Caviar, Anchovies, etc.,
Oysters or shell fish in season,
Soups (oneaclear soup),
Relishes,
Fish,
Hot meat dishes,
Sweet entree,
Hot roasts, also cold meats, (especially in warm weather),
Salad,
Potatoes,
Vegetables (Fresh when available),
Desserts,
Cheese,
Bread,
Beverages.

Combination dishes, such as ham or tongue with spinach, boiled dinners, veal with stuffed tomatoes, or Milanaise, potted beef or lamb - in fact any such dishes, will always sell best on the special slip, and it will utilize the various supplies, and assist in a general clean-up of supplies on car.

By giving special attention to the cooking and serving of the various vegetables, and the liberal use of same on special slips, it will assist greatly in utilizing supply of vegetables and disposing of same to good advantage.

A list showing various portions to be served, with specifications as to dishes for service, and the garnish, will accompany these instructions; also list showing prices, including prices of the various "Specials", in order that prices on all special slips will be uniform.

In stocking cars, cooks should take care to see that they do not mar or scratch woodwork of car, both interior and exterior, as they will be held responsible for any damage from this cause.

Before leaving kitchen at night and at terminals, chef should always see that windows between kitchen and pantry are closed and locked, and make thorough inspection of entire kitchen to see that cooks under him have entirely completed work assigned them, kitchen in ship-shape order, kitchen locked, and at terminals, keys turned over to steward.

GENERAL COOKING INSTRUCTIONS, ETC.

All plain meats, steaks, chops, cutlets, ham, bacon, etc., should always be broiled, unless otherwise ordered. Some patrons prefer BACON fried, and cooks should ascertain whether patrons desire it fried or broiled.

Never stick fork into steak or other meats when broiling, as this will bleed it.

In broiling steaks or chops, place same on the broiler with skin side to the front of the broiler. Before placing chops on broiler be sure to remove all bone except the rib. Cooks must not use bricks or heavy irons to place on meats while broiling.

When preparing a soup in which carrots or turnips are used, these vegetables should be braised in foundation of soup.

Green peppers should be kept on hand at all times for chicken, turkey or roast beef hashes.

Shell oysters are to be kept and opened in kitchen.

Chefs must see that no tainted meat or sour potatoes are served under any circumstances, or that eggs with broken yolks are served.

Toast should always be cut one-half inch thick (unless thin toast requested), using sandwich bread, and edges should be trimmed after bread is toasted, never before. Toast should not be scorched, or toasted so hard that it is brittle unless so ordered. Make toast always to order.

In using chopped parsley for any purpose, chop fine, put into Chinese strainer or cloth, and run cold water through to remove grit and sand; press dry.

In making heavy soups never have them thicker than the consistency of good rich cream.

Never use a heavy gravy on roast beef.

Never pour the gravy on top of roasts.

In serving entrees where rice is used, always mold the rice by using an individual egg cup, placing a mold of rice at each end of dish, with the meat in between.

French fried potatoes are a standard item, and a small supply should be prepared previous to each meal service; blanch them off in hot grease and have them about half cooked. They then can be set to one side and when order is received, it will take only a moment to finish them, having the grease clear and hot. Do not use grease for this purpose that is rancid or discolored.

All orders for American fried, Hashed Browned, and Au Gratin potatoes must be cooked to order. In preparing hashed browned and American fried, brown them in a small frying pan, with a little butter; then mold to fit platter, so when turned out on platter they will be thoroughly browned on top, and will look inviting.

When silver platters are in the equipment of car, give preference to their use to the serving of steaks and roast beef, and game and chicken orders, and at luncheon use for cold meat service; also always use for orders sent to sleeping cars.

CHEFS ABSTRACT OF ARTICLES USED IN COOKING AND GARNISHING.

Chefs must keep an abstract of articles used in cooking and garnishing, recording these uses daily, including items used by pantrymen who will report their usings to chef, and handing same to steward on completion of trip, as outlined in detail under General Instructions to Stewards. Blank forms will be supplied by commissaries.

DETAILED SERVICE INSTRUCTIONS

Portions - Service - Garnish

Recipe Reference Number

(1) Cereals:

Shredded Wheat biscuit.
Two biscuits to portion. Remove from original package and place on tea plate. Oatmeal bowl on tea plate for service. Serve cream.

Corn Flakes or Grape Nuts, individual package.
Place individual package on tea plate, cut crosswise in middle of package but do not sever. Oatmeal bowl on tea plate for service. Serve cream.

Note: When dry cereals are received in larger than individual packages, serve oatmeal bowl heaping full of Corn Flakes, on tea plate; portion of Grape Nuts to be oatmeal bowl one-third full on tea plate.

Oatmeal, Cream of Wheat or Puffed Rice.
Serve oatmeal bowl three-quarters full on tea plate. Serve cream.

Steamed Rice.
Double egg cup full of rice turned into oatmeal bowl on tea plate. Serve cream.

Fruits:

Apple Raw.
One large to portion. Serve on tea plate. Fruit knife for service. Finger bowl to accompany order.

(2) Apple, Baked.
One large selected size. Serve on small platter with syrup in which apples were baked poured over. Dusted with powdered sugar. Oatmeal bowl on tea plate for service. Serve cream.

(5) Apple Sauce.
Oatmeal bowl three-quarters full on tea plate.

Banana, Sliced.
Oatmeal bowl three-quarters full on tea plate. Serve cream.

Whole: One large to portion. Same service as for whole raw apple.

Berries, All varieties.
Oatmeal bowl three-quarters full on tea plate. Serve cream. Always stem berries with knife, never with finger tips.

Cantaloupe
Half to portion, cut lengthwise (from stem end to blossom end). Serve on cold teaplate. Finger bowl to accompany order.
Serve whole cantaloupe, cut same as above, in celery trough, teaplate for service.

Casaba Melon.
One-third small or one-quarter large melon to portion. Serve on cold small platter with quarter lemon alongside melon. Teaplate for service. Finger bowl to accompany order.

California Canned Fruit.
Individual package or five orders to the two and one-half pound can. Serve in oatmeal bowl on teaplate, with ample portion of fruit juice. Serve cream if desired.

Currant Jelly.
Two dessert spoonfulls in sauce dish on teaplate (3-oz.)

(6) Cranberry Sauce.
Sauce dish three-quarters full on tea plate.

Figs, Fresh Whole.
Approximately one-third of a pound. Serve on cold tea plate. Fruit knife with teaplate for service. Finger bowl.
Figs, Preserved.
Serve individual jar, top removed on doily on tea plate. Oatmeal bowl on teaplate for service. Cream service.
If figs are issued in larger than individual package, four to five figs to order, according to size.
Figs, Fresh Sliced.
Oatmeal bowl three-quarters full on tea plate (Approximately one-third pound). Cream service.

Grape Fruit, Florida 46 size.
Half to portion, cut crosswise; remove seeds and loosen meat from each cell carefully. Serve on cold teaplate with orange spoon. Finger bowl to accompany.
Whole. Dress as for half. Serve in celery trough with cold teaplate for service. Orange spoon and finger bowl to accompany.
Grape Fruit, California.
Half to portion. Dress and serve same as for Florida grape fruit. If whole fruit requested, dress and serve same as Florida.

Grape Fruit Juice.
7-oz. glass filled to half inch from top (designated beer glass). Strain juice in glass and imbed in ice in large glass stem on doily on teaplate. Two straws to accompany.

Grapes, Peeled Muscat.
Individual can to portion. Serve in oatmeal bowl on tea plate.

Grapes, Fresh.
Half pound to portion. Serve on bed of shaved ice in large glass stem on doily on tea plate. Finger bowl.

Orange, Whole.
Same service as for whole apple.

Orange, Sliced.
One size 100 or one and one-half if smaller. Peel fruit deep removing all white underskin, halve with grain of fruit. Slice thin and place on cold small platter overlapping the edge of each slice, covering entire platter. Serve cold, but do not ice. Oyster fork and tea plate for service.

Orange Juice.
Same portion and same service as for grape fruit juice.

Persian Melon.
Large size melon, one-sixth to portion, or one-quarter small melon. Serve on cold small platter. Cold tea plate for service. Finger bowl to accompany.

Honey Dew Melon.
Portion, one-quarter large melon, or one-third small. Serve the same as Persian Melon. Finger bowl.

Preserves Assorted.
Individual jar. Contents removed in pantry into sauce dish on tea plate. Cream service if ordered.

Bar-Le-Duc.
Serve individual jar, top removed, on doily on tea plate. Sauce dish on tea plate for service. A.D. spoon alongside of jar.

Peaches, Sliced.
Oatmeal bowl three-quarters full, on tea plate. Cream if ordered.

Peaches, Whole.
Do not list this item on special slip, but serve if ordered. Portion to be two large peaches, or three medium size. Same service as for whole apple or whole orange.

Pineapple, Sliced (Canned or Fresh)
Individual can or two rings not less than 3/8 inch thick, with portion of juice poured over. Serve in oatmeal bowl on tea plate.

(3) Prunes.
If large size, eight to portion; small sizes, oatmeal bowl three-quarters full on tea plate, with portion of juice poured over same. Cream service.

Guava Jelly.
Individual package or three ounces. Serve in sauce dish on tea plate.

(4) Rhubarb, Stewed.
Oatmeal bowl three-quarters full on tea plate.

Watermelon.
One full cut across melon one and one-half inches thick through center of melon, thicker near ends. Rind removed from fruit; cut ring in half. Serve on large platter thoroughly chilled, but not iced. Dinner plate for service. Have service plate cold.

Relishes:

Almonds or Pecans (Salted).
Individual portion or from bulk a heaping tablespoonful. Serve in sauce dish on tea plate.

Chow-Chow.
Serve on lettuce leaf in sauce dish, on tea plate. Portion, one-quarter of ten-ounce jar or two and one-half ounces.

Chili or Chutney Sauce.
Serve silver sauce boat full for portion. No underline dish necessary.

India Relish or Mixed Pickles.
Serve on leaf of lettuce in sauce dish on tea plate. Portion, one-quarter of ten-ounce jar, or two and one-half ounces.

Mangoes or Stuffed Peppers.
Two to portion on leaf of lettuce in sauce dish on tea plate. Serve whole.

Olives, Green.
Contents of individual jar or can. If bulk, six to eight large olives to portion; small, more in proportion. Serve on bed of crushed ice in sauce dish on tea plate.

Olives, Ripe.
Individual can. If bulk, ten to twelve to portion. Same service as for green olives.

Onions, Green.
Ten to twelve to portion. Serve on bed of crushed ice on small platter. China butter chip for salt. Waiter to put salt in chip at table.

Onions, Sliced Bermuda.
Three large slices to portion. Serve on lettuce leaf on tea plate.

(45) to (61) **FISH:**

U.P.Mountain Trout Specialty DeLuxe.
This dish to consist of two mountain trout with strip of bacon and a liberal garniture of Julienne potatoes. Portion two 8" trout to be rolled in flour, fried in butter, well seasoned with paprika, salt and pepper, and always prepared to order. One strip of bacon to be laid across trout and must be freshly broiled and uniform standard size; small portion of freshly made Julienne potatoes to be neatly placed in center of the two fish on large platter, quarter of lemon and crisp bouquet of parsley for an added garnish placed, one variety at each end neatly arranged. Particular attention should be given to see that trout is fresh and lastly served piping hot. Suitable cover should be used, and silver platter service provided if available.

U.P. Barbecued Black Cod Specialty DeLuxe: (See Page 80).

Other Fish.
All pan fish served similar to brook trout. Three-quarter pound issue weight to portion. (See Recipes for Fish Items and handling of heavy fish - portion of same ¾ lb.

(57) Shad Roe.
Fried or broiled. Portion to be one-half of large pair, or pair if small. Serve on medium platter. Garnish with toast, one strip bacon, parsley and one-quarter lemon.

Sardines: Individual can to portion. Serve full contents of can on lettuce leaf on small platter. Garnish with one-quarter lemon. Oyster fork and cold dinner plate for service.

Sardines Grilled: Contents of individual can to be placed on oyster broiler, browned and served on toast on medium platter. Garnish with quarter lemon and parsley. Heat oil from can and pour over. Hot dinner plate for service.

(9) to (44) **Sauces, Served with Fish and Meat Items:**

Apple or cranberry sauce.
Serve in sauce dish one-half full.

Mayonnaise or Mustard Sauce, Jelly for Meat, Tartare Sauce.
Serve in ramekin three-quarters full, always on the side.

When order of Bearnaise, Bordelaise, Mushroom or Spanish, Tomato or Mint Sauce is ordered, serve in sauce boat.

Note: When serving mint sauce with roast lamb, always serve in sauce boat on side.

See Recipes for preparation of sauces.

(62) to (66) **Shell Oysters:**

Six to a portion, neatly arranged on bed of shaved ice in coupe soup plate on dinner plate. One-fourth lemon on butter chip. Oyster fork for service. Tobasco, Horseradish in container, and catsup as condiments. Four double flake crackers on tea plate. Butter service to accompany.

When served "Overland Style", same service as above, except embed in ice in center of coupe soup plate, the small cocktail glass half full of the cocktail mixture.

Note: Chef must prepare cocktail sauce and serve same from kitchen. Prepare with catsup, Worcestershire, lemon juice, and salt to taste. Do not put Tobasco or horseradish in mixture - these to be served on side.

Raw, Bulk.
Serve in oatmeal bowl embedded in shaved ice in coupe soup plate on dinner plate. Oyster fork, four double flake crackers on tea plate. Butter service. Necessary condiments as for shell oysters. Serve one-quarter lemon on butter chip.

(67) Oysters, Stewed (Milk)
Six to portion. Serve in silver soup tureen two-thirds full. Hot soup plate on dinner plate. Ladle in soup plate for service. Never serve ladle in tureen. Four double flake crackers on tea plate. Butter service.

(67) Oysters, Cream Stew.
Same as above, except using cream instead of milk.

(69) (68) Oysters, Broiled or Fried
Serve on toast on medium platter, six to portion. Garnish with parsley, one-quarter lemon. Hot dinner plate for service.

Oysters, Steamed on Toast.
Six to portion. Serve on toast in shirred egg dish on tea plate, garnish with one-quarter lemon. Hot dinner plate for service.

Oysters, Scalloped.
Serve in meat pie dish three-quarters full. Bake in dish and serve in same dish on tea plate. Hot dinner plate for service.

Oysters, Patties.
Two patty shells to portion. Six oysters. Serve hot on medium platter. Garnish with parsley. Hot dinner plate for service.
Half portion. One shell, three oysters. Serve on small platter.

(75) <u>Sea Food Cocktails:</u>
All cocktails to be made in kitchen.

Olympia Oyster.
Eighteen oysters to portion in regulation glass insert, covered with sauce, embedded in ice in large glass stem, on doily on tea plate. Four double flake crackers on tea plate. Oyster fork on one side of large glass stem. One-quarter lemon on other side. Butter service. Horseradish and Tobasco sauce on side.

(73) Steamed Clams on Shell.
Western coast clams (small) twelve to portion.
Little Neck (eastern) seven to portion.
Serve on napkin neatly folded on medium platter. Ramekin of melted butter on side. A.D. cup on saucer full of strained liquor from clams. Oyster fork for

service. Hot dinner plate. Four double flake crackers on tea plate.

(75) Crabmeat Cocktail.
One-fifth crab to portion (large size).
Same service as for Olympia Oyster cocktail.

(75) Clam, Shrimp or Lobster Cocktail.
Same service as above. Glass insert full to portion.

Other Sea Food:

Cracked Crab.
Half large crab to portion. Serve on bed of lettuce on medium platter. Ramekin half full mayonnaise on side. Garnish with lettuce and one-quarter lemon. Cold dinner plate for service. Oyster fork and finger bowl to accompany.

(84) Crabmeat Entrees.
Creamed, a la Maryland, Creole, etc.
Served in single casserole, one-half full on small platter. Hot dinner plate for service.
A la Newburg. Same portion, same service as above, except serve two slices of toast on tea plate under napkin on the side with each order. This also to be served with all other items listed a la Newburg.

(87) Crabs, Deviled.
Two standard prepared shells or one fresh shell to portion. Serve under napkin on hot medium platter. Garnish with parsley and one-quarter lemon. Hot dinner plate for service.

(85) Soft Shell Crabs.
(Fried) Two to portion. Serve on toast on hot medium platter. Garnish with one-quarter lemon and parsley. Hot dinner plate for service. Tartar sauce in ramekin on side.

(78) Lobster, A la Newburg.
For portion and service see crabmeat entrees above.

(76) to (84) Lobster, Cold or Broiled Baby (Whole)
Split and serve on large platter. If cold serve with garnish of lettuce, one-quarter lemon, ramekin one-half full mayonnaise on side. Oyster fork and cold dinner plate for service.
When broiled and served hot, serve on hot large platter; Garnish with one-quarter lemon, parsley, and sauce boat one-half full chili sauce; drawn butter in sauce boat on the side. Oyster fork and hot dinner plate for service. Half of large lobster served in same manner.

(84) Shrimp Entrees:

Creamed, etc., portion same as for crabmeat and lobster entrees.
Note: Half portions of crabmeat, lobster, or shrimp entrees to be served on toast on small platter. Hot dinner plate for service. Allowance half of full portion.

(88) Scallops:

Eight medium to portion, breaded and fried. Serve on hot medium platter. Garnish with toast to hold in place, also one-quarter lemon and parsley. Ramekin one-half full tartar sauce on the side. Hot dinner plate for service.

Meat Entrees:

(89) Bacon, fried or broiled, with or without eggs. Serve on medium platter. Garnish with parsley. Hot dinner plate for service. For portions see pricelist, allowance on basis of 18 strips to pound; one strip constitutes a rasher of bacon.

(90)
(91) Beef, Boiled, Potted and Braised.
Three-quarter pound issue weight to portion.
Two large slices one-quarter inch thick or three small slices one-quarter inch thick. Serve on hot medium platter garnished with finely chopped and washed parsley. Hot dinner plate for service.
No parsley or branch to be used as garnish of potted or braised meats when heavy sauce or gravy is used. Always pour sauce around meat, never over. See Recipes for details of preparation.

(94) Rib-Ends.
Two cuts, each containing rib bone to portion, one pound issue weight. Strips to be cut two inches wide off ribs. Garnish with chopped parsley. Same service as for potted or braised meats.

(92) Stews, Ragouts, etc.
Three-quarters pound to portion as charged out. Serve in single casserole three-quarters full on small platter. Sprinkle with chopped parsley. Hot dinner plate for service.

(97) Beef Tenderloin.
Roasted and Larded. Three-quarters pound as charged out to portion. Two cuts from large end of strip one-half inch thick or three cuts from small end. Serve on hot medium platter. Garnish with chopped parsley. Hot dinner plate for service.

(97) Tenderloin Entrees.
When prepared as minced tenderloin of beef, etc., three-quarters pound issue weight as charged out to portion. Serve in single casserole three-quarters full on small platter. Sprinkle with chopped parsley. Hot dinner plate for service.

(93) Chipped beef in Cream.
One-quarter pound issue weight to portion. Serve in single casserole on small platter. Hot dinner plate for service.

(104) Calf's Brain Entrees.
Scrambled with Eggs. Half set of brains and two eggs. Serve on hot medium platter. Garnish with fresh made toast and parsley. Hot dinner plate for service.

(109)
(110)
(111) Boiled, Saute, Breaded or En Brochette. Three-quarters set of brains to portion. Serve on hot medium platter. Garnish with fresh made toast and parsley. Hot dinner plate for service.

Note: See Recipes for details of preparation of above items.

Calf's Head. (4 orders to head, or 6 when set of head and feet is furnished)
Served en tortue or aspic jelly on bed of lettuce on medium platter. Garnish with parsley and one-quarter lemon. Cold dinner plate.
Where vinaigrette or other cold sauces are listed, serve same in sauce boat on side.

(105) Calf's Kidneys.
Broiled, approximately one-half pound to portion. Serve on toast on medium platter. Garnish with parsley. Hot dinner plate for service. Serve one strip bacon.

(105) Calf's Kidney Saute.
Serve in single casserole three-quarters full on small platter. Hot dinner plate for service.

Calf's Liver and Bacon.
Six ounces liver (3 or more slices) and two strips bacon. Serve on hot medium platter. Garnish with parsley. Hot dinner plate for service.

Calf's Liver and Onions.
Same portion liver. Ample portion fried onions. Same service as for liver and bacon.

(127) Corned Beef, Boiled with Vegetables.
Two large slices or three small. Three-quarters pound issue weight to portion. If served with vegetables, two basting spoons of vegetables, all on hot medium platter.

Meat nicely arranged on top of vegetables. Garnish with parsley. Hot dinner plate for service. Mustard and horseradish as condiments on side.

(95) Beef, Hot Prime Roast.
One cut one-quarter inch thick through center of ribs, thicker near small end. Serve on hot large platter. No garnish of parsley. Place natural gravy in bottom of platter, never over meat. Never serve heavy gravy on prime roast beef; hot dinner plate for service.

Boiled Dinners:

(128) New England Dinner.
One-quarter small head cabbage, one carrot, one turnip, one small boiled potato, one beet, one onion, two large slices corned beef, one slice pickled pork. Serve on hot medium platter. Garnish with parsley. Hot dinner plate. Mustard and horseradish in containers to be served with this item.

(129) Boiled Beef Tongue with Vegetables or Sauce.
Five-eighths pound issue weight to portion. Four slices one-eighth inch thick through large end of tongue or more toward small end. Never serve tongue cut from below curve of tongue tip. Use this end as garnish in preparation of other dishes, such as spaghetti, etc. Serve slices of tongue neatly arranged on two basting spoons of the vegetable listed, on hot medium platter. Garnish with parsley. Hot dinner plate.

When listing tongue with sauce, use same amount of tongue to portion. Serve sauce around, never over.

(130) Ham with Cabbage or Other Vegetables.
One-half pound issue weight to portion. When undercuts of ham used, three slices one-eighth inch thick. If horseshoe cut is used, one and one-half full slices neatly arranged on two basting spoonfulls cabbage or other vegetable listed, on hot medium platter. Garnish with parsley. Hot dinner plate for service.

(61) Frog Legs and Saddles:

Two Jumbo legs or one or two whole frogs according to size, or six small legs to portion, breaded fried and served on large platter. Garnish with parsley and one-quarter lemon. Ramekin one-half full tartar sauce on side. Hot dinner plate for service.

Note: Where extra large legs are served, do not bread; roll in flour and fry slowly.

(130) Ham, Fried or Broiled:

Full portion. Half pound issue weight as charged out. Two horseshoe cuts. Serve on hot medium platter. Garnish with parsley. Hot dinner plate for service.

Half portion. One-quarter pound issue weight. One horseshoe cut. Serve on hot small platter. Same garnish as above. Hot dinner plate for service.

Ham and Eggs. One horseshoe cut, one-quarter pound issue weight, and two eggs; garnished with parsley. Serve on hot medium platter. Hot dinner plate for service.

Ham Entrees, Deviled, etc.
Half pound issue weight to portion. Serve on hot medium platter. Garnished with parsley, and toast. Hot dinner plate for service.

When eggs are listed with deviled ham, serve neatly arranged on top of order, fried or poached.

One egg to be served with half portion of deviled ham when listed.

U.P. Baked Sugar Cured Ham Specialty DeLuxe.
This dish to consist of baked sugar cured ham, candied yams and Yorkshire sauce. Sugar cured ham should be used; ham must be boned and properly tied; boil for three hours, take out of water, rub well with sugar, stick in few whole cloves and bake to a golden brown. Portion: One cut through center of ham or an equal amount from the smaller portion of ham. Candied yams should be browned before they are cooked in syrup. Yorkshire Sauce: Heat some well seasoned Espagnole sauce, then add some finely grated orange rind, two basting spoonsfull red currant jelly, 1/4 teaspoonful ground cinnamon; careful blending of these ingredients is essential. Reduce well and season to taste with salt and pepper if needed. This recipe should not be altered by adding substitutes, and should make one quart of sauce. Sauce to be put on platter first, ham and yams then tastily arranged; use large platter and suitable cover (Silver service if available) and serve hot.

Hash:

Beef.
Three-quarters pound as charged out to portion. Serve on medium platter or in single casserole (Dry hash on platter, wet hash in casserole). All orders of dry hash to be browned individually. Garnish with fresh made toast, and parsley. Hot dinner plate for service.

Corned Beef.
Three-quarters pound issue weight. Brown each order individually. Serve on hot medium platter. Garnish with fresh made toast and parsley. Hot dinner plate for service.

Chicken.
Three-quarters pound as charged out to portion. If

browned, pan each order individually. Serve on medium platter. Garnish with fresh made toast, and parsley. Hot dinner plate for service.

Chicken hash to be composed of part white and part dark meat. When listed as a wet hash serve in single casserole on small platter.

Turkey.
Three-quarters pound as charged out to portion. Serve and garnish same as chicken hash.

Lamb and Veal.
Portion to be three-quarters pound as charged out. Serve same as other hashes above.

Note: Where half portion of any wet hash is listed, serve full half amount on toast on small platter. Browned hash (half portion) on small platter, garnished same as full portion. Half portion to be panned individually.
When listing hash with egg, (fried or poached) serve neatly arranged on top of order; on half portion as well as full portion.

Lamb:

(121) Chop (1).
Three ounces trimmed for cooking, or one-third pound as charged out. Serve on toast on hot small platter. Garnish with parsley; chop frill on rib bone. Hot dinner plate for service.

(121) Chops (2).
Each three ounces trimmed for cooking or two-thirds pound for two as charged out. Serve on toast on hot medium platter. Garnish with parsley. Chop frill on each rib bone. Hot dinner plate for service.

(105) Kidney.
Three or more, according to size. Half pound as charged out. Split, remove skin. Serve on toast; one strip of bacon, on medium platter; hot butter poured over. Garnish with parsley. Hot dinner plate for service.

(119) Lamb, Roast Spring.
Three-quarters pound as charged out. Two full slices through center of boned leg, one-quarter inch thick, or a like amount from boned shoulder; also one rib cut from rack with bone left in. Serve on hot medium platter. Natural gravy. No garnish of parsley. Hot dinner plate for service. Mint sauce in sauce boat on side.
Note: In preparing lamb for roasting, leg and shoulder must be boned.

(112) (113) Lamb, Pot-pie, Fricassee, Ragout, Etc.
Three-quarters pound to portion as charged out, equal to two basting spoonfulls of meat with appropriate garnish of vegetables. Finish with chopped parsley. Serve in

single casserole on small platter. Hot dinner plate for service.

Note: All meat used in stews must be blanched before cooking and boned before serving. See Recipes for details of preparation.

Mutton:

(118)
(119)
(120) Boiled, Roasted or Braised.
Three-quarters pound as charged out. Two full cuts through boned leg one-quarter inch thick. Serve on hot medium platter. No garnish of parsley. Hot dinner plate for service. Serve ramekin half-full of currant jelly with roast mutton. Never pour gravy over mutton on platter. For roast mutton, gravy should be natural, demi-glace or only slightly thickened with roux.

(121) Mutton Chop (1).
Not less than four ounces trimmed ready for cooking; equal to one-third pound as charged out. Serve on toast on hot small platter. Garnish with parsley. Frill on rib bone. Hot dinner plate for service.

(121) Mutton Chops (2).
Each not less than four ounces trimmed ready for cooking; each equal to one-third pound as charged out. Serve on toast on hot medium platter. Garnish with parsley. Frill on each rib bone. Hot dinner plate for service. Worcestershire sauce as condiment.

(112) Mutton Stews, Ragouts, Fricassee, Pot-Pie, etc.
Three-quarters pound as charged out. Serve in single casserole three-quarters full on small platter; with appropriate vegetable as garnish. Do not line casserole with toast. Sprinkle with chopped parsley. Hot dinner plate for service.
Note: All stews to be blanched before cooking and boned before serving.

Mutton Chops (English)
One cut across double loin rack two inches thick; one and one-quarter pounds as charged out. Roll flank of loin around kidney; fasten with skewer, serve on hot large platter. Garnish with toast, and parsley; currant jelly in ramekin. Hot dinner plate for service.

(96) Ox-Tail Entrees.
One pound as charged out. Serve on hot medium platter with appropriate garnish, such as Jardinere, peas or with noodles. Sprinkle with chopped parsley.
Half portion to be served on hot small platter, garnished as full portion. Hot dinner plate for service.

Pork:

Chop (1).
Four ounces trimmed for cooking equal to six ounces as charged out. Serve on toast on small platter. Garnish with parsley. Hot dinner plate for service.

Chops (2).
Each four ounces trimmed for cooking; each equal to six ounces as charged out. Serve on toast on hot medium platter. Garnish same as one chop. Hot dinner plate for service.

(122) Roast.
Three-quarters pound as charged out. Portion three cuts, two containing rib bone and one between ribs. Serve on hot medium platter. No garnish of parsley. Hot dinner plate for service. Never place gravy over pork on platter.
If listed with apple sauce, or baked apple, serve same cold in sauce dish on side.

U.P. Breakfast Sausage Specialty DeLuxe.
This dish consists of sausage, square bar strips of fried mush, similar in size to toast strips heretofore used, and a garnish of fried apples. Portion: Five links of freshly cooked broiled sausage, four strips of fried mush same length as sausage, two rings of fried apple cut in half, rolled in flour and egg and fried to a golden brown. Arrange sausage on large platter with strips of fried mush between links of sausage, garnish with four half rings of fried apple alongside of sausage, two half rings on each side; brush with butter and serve piping hot and covered with suitable cover (Silver platter service to be used if available). Sausage must be broiled. (No green or other garnish to be used.)

Note: It is the intention to furnish sausage averaging twelve links to pound, but where sausage is received containing more than twelve links to the pound; more than five links should be served - that is, 5/12 pound to the order.

Reduced Portion U.P. DeLuxe Sausage with Griddle Cakes.
This dish to consist of four links of sausage, two square bar strips of fried mush and three 4½" griddle cakes. Griddle cakes should be placed in the center of hot large platter and the four links of sausage arranged on either end with the strips of fried mush between the sausage links, two links of sausage and strip of mush between at each end of platter; serve piping hot covered with suitable cover (Silver platter service to be used if available). Sausage must be broiled as in the case of the breakfast sausage specialty without cakes. If more than one variety of griddle cakes available, patrons should be asked their preference, and service should be accordingly. Garnish of fried apples to be omitted in order of sausage and griddle cakes. (No green or other garnish to be used.)

Sausage Links with Mashed Potatoes.
Five links to portion (12 links to pound)
One basting spoonfull mashed potatoes, nicely arranged in center of hot medium platter. Gravy poured around potatoes. Sausage placed crosswise of platter, slightly pressed into potatoes on top of portion. No garnish of parsley. Hot dinner plate for service.

(123) Home-made Sausage and Mashed Potatoes.
One-half pound as charged out. One basting spoonfull mashed potatoes, nicely arranged in center of hot medium platter. Two cakes of sausage, each 3" in diameter, 1/2" or 3/4" in thickness, placed on either end of platter. Gravy poured around potatoes. No garnish of parsley. Hot dinner plate for service.

Home-made Sausage with Cakes.
One-half pound to portion as charged out. Two sausage cakes same size as above; three griddle cakes 5" in diameter. Griddle cakes in center of hot medium platter, sausage cakes on either end. Garnish with parsley. Same service as for link sausage and cakes.

Sausage, Smoked (Frankfurters)
Individual can, or two to portion. Serve hot on hot medium platter. With double egg cup mold of potato salad in center of platter. Sausages served whole (not split) around salad. Garnish with parsley. Hot dinner plate for service. Mustard and horseradish to accompany.

(129) Spare-ribs.
Three-quarters pound as charged out. Serve with sweet potatoes, sauerkraut, etc. Serve on hot medium platter. Hot dinner plate for service.

(124)
(125)
(126) Pork Tenderloin.
Half pound as charged out, split or frenched (whole medium tenderloin cut in three pieces slightly flattened) Serve with sauce, sweet potatoes, etc., on hot medium platter. Hot dinner plate for service.

Suckling Pig.
One pound as charged out. Two cuts from ham one-quarter inch thick; one cut from loin one inch thick; one cut from shoulder or flank. Serve on hot medium platter. Baked or spiced whole apple on sauce dish on side. Hot dinner plate for service. May be served with dressing.

<u>Rabbit Entrees:</u>

Fried, Baked, Pot-pie, etc.
Three-quarters pound as charged out. One piece of loin, one of forequarter, one of leg. Serve on hot medium platter. Garnish with toast. Hot dinner plate for service.

(103) Sweetbread Entrees:

(106) Broiled. One-half pound as charged out. Serve on toast on hot medium platter. Garnish with parsley. One strip of bacon; hot dinner plate for service.

(107) Braised, Creamed, etc. Portion same as above. Serve in single casserole on small platter. Sprinkle with chopped parsley. Hot dinner plate for service.

Croquettes. Portion same as above. Mold into two croquettes from standard mold. Serve with cream sauce and any appropriate garnish. Serve on hot medium platter. Hot dinner plate for service.

Patties. Same portion as above. Two patty shells. Serve on hot medium platter. Garnish with parsley. Hot dinner plate for service.

(108) Saute. Same portion and service as for broiled, but eliminate strip of bacon.

Breaded and Fried. Same portion as above. Serve on toast with appropriate sauce on hot medium platter. No parsley garnish. Hot dinner plate for service.

Tripe:

One-half pound as charged out. Serve on hot medium platter if fried, or in single casserole on small platter if stewed. Garnish with chopped parsley. Hot dinner plate for service.

Individual Meat Pies:

Portion three-quarters pound as charged out. To be made from trimmings of beef, veal, lamb or mutton. Meat to be boned. Serve in meat pie dish on teaplate. Hot dinner plate for service.

Steaks :

U.P.Minute Steak Specialty DeLuxe.
This order consists of minute steak with au gratin potatoes and garnish of quarter lemon and watercress or neatly bunched parsley. Steak must be cut from a short loin, 3/4 of an inch thick, entirely free of all bone and with not to exceed two inches of flank left on. Hit lightly with cleaver, season, and fry in good clarified butter to which a slight flavor of garlic has been added. In preparation, chefs should carefully see drippings or natural gravy that is poured over the steak has the proper color and not dark or burned. Steak also to be garnished with one basting spoon of freshly made au gratin potatoes

nicely seasoned and well browned, and neatly placed with steak on large platter; quarter of lemon and bouquet of watercress or parsley to be used for a finishing garnish. Chefs should see that this dish is piping hot. Suitable cover to be used, and silver platter service provided if available.

Portions of plain or rump, tenderloin and sirloin steaks are covered in current pricelist. Service should be as follows:

(98) Small tenderloin, small steak (cut from loin), and plain or rump steak, to be served on hot medium platter; garnished with parsley. Hot dinner plate for service.

Full sirloin, sirloin for two, on hot large platter. garnish with parsley. Hot dinner plate for service.

Porterhouse steak, when available, on hot extra large platter; garnished with parsley. Hot dinner plate for service. Serve Worcestershire and A-1 Sauce with all steaks.

(102) Small Sirloin, Planked.
Portion of sirloin steak as specified. Broil rare then place on 14" wooden plank with border of Duchesse potatoes, and finish in oven; garnish with diced beets in butter, buttered peas, stringless beans, asparagus tips, cauliflower, artichoke bottom, stuffed pepper and tomato when available; finish steak with mushrooms sliced in Espagnole. Garnish with parsley. Set dressed plank on extra large platter. Hot dinner plate for service. Carving set to be brought to table for service to more than one.

(102) All other Planked Steaks.
Full portion steak, as specified. Same garnish; same service as for small sirloin steak, using appropriate size plank.

(100)
(101) Liberty (Hamburg) Salisbury or Manhattan Steak.
Three-quarter pound as charged out. Serve in one piece, oval in shape. When formed from raw meat, the portion to be a cake six inches long and four inches wide at the center, and three-quarters to one inch in thickness. Salisbury steak to be broiled at all times. Serve on hot medium platter. Garnish with parsley. Hot dinner plate for service. Worcestershire and catsup as condiments.

Veal:

(115)
(116) Cutlet, Plain or Breaded.
Three-quarters pound as charged out. Portion to be one-half full horseshoe cut from round, measuring approximately seven inches long by four inches wide, and one-quarter

inch thick; serve on hot medium platter. Garnish with parsley. Hot dinner plate for service. Worcestershire and catsup as condiments.

(117) Chops (2).
Each not less than four ounces trimmed ready for cooking or each six ounces as charged out, to be three-quarters inch thick cut through middle of loin, or two rib cuts from rack, thicker near small end. Serve on hot large platter. Garnish with toast and parsley. Hot dinner plate for service. Worcestershire and catsup as condiments.

(117) Chop (1).
To be served on hot small platter. Same garnish.

(112)
(113)
(114) Stews, Pot-pie, Ragout, Fricassee, etc.
Three-quarters pound as charged out. Serve in single casserole three-quarters full, on small platter. Sprinkle with chopped parsley. Hot dinner plate for service.

(142) Croquettes.
Two to portion, shaped in standard mold provided in equipment. Serve on hot medium platter; garnish with toast (no parsley). Hot dinner plate for service.

Roast.
Leg boned, rolled and tied before roasting. Three-quarters pound as charged out, two or three slices according to size of cut roasted. Serve on hot medium platter. No garnish of parsley. Gravy placed around meat, never over. Hot dinner plate for service.

Porterhouse.
Three-quarters pound as charged out; one steak cut through the large end of veal loin three-quarters inches thick. Serve on hot large platter. Garnish with parsley. Hot dinner plate for service. Worcestershire or catsup as condiments.

<u>Cold Meats:</u>

Assorted Cold.
Four kinds of meat to be used when listed.
One under-cut of cold ham, one-quarter inch thick, two slices of smoked ox tongue, one-eighth inch thick, one full slice from breast of chicken or its equivalent, One full cut from small end of rib roast; potato salad molded in double egg cup in center of cold large platter; meat neatly arranged around salad on bed of lettuce. Strip salad with pimentos. Garnish with dill pickle, pickled beet and parsley. Cold dinner plate for service. Catsup, Worcestershire, mustard and horseradish as condiments; unless special request is made for one kind of condiment, waiter to acquaint passenger with variety carried.

Note: It is permissible to use any four varieties of meat in the preparation of this dish. The above is merely a suggestion for the size of portion to be served. The variety must be acceptable at all times and must feature cold chicken and cold roast beef.

Ham, with Potato Salad.
Two full cuts from horseshoe portion, or equal amount from undercut. Potato salad molded in double egg cup stripped with pimento. Serve on lettuce on cold medium platter. Garnish with parsley and sliced dill pickle. Cold dinner plate for service. Mustard and horseradish as condiments.

Lambs' Tongues, Pickled.
Two large tongues split. Potato salad molded in double egg cup. Serve on lettuce on cold medium platter. Strip salad with pimento. Garnish with parsley. Cold dinner plate for service. Mustard and horseradish as condiments.

Ox-Tongue, Smoked or Fresh.
Five-eighths pound as charged out. Four slices one-eighth inch thick through large end of tongue, or more through small end. Serve edge of each slice overlapping the other on bed of lettuce on cold medium platter. Potato salad molded in double egg cup, stripped with pimento; garnish and serve same as for cold ham.

Roast Beef.
One full cut through center of ribs, one-quarter inch thick or thicker near small end. Serve on cold large platter on lettuce leaves. Potato salad molded in double egg cup, stripped with pimento. Garnish with sliced dill pickle, pickled beet and parsley. Catsup, Worcestershire, mustard and horseradish as condiments. Cold dinner plate for service.

Note: All other cold meats when listed to be the same portion as when served hot. Same garnish and condiments as served with cold roast beef. When listing cold fowl do not include potato salad.

Fowl:

(136) Chicken, Roasters. One pound allowance as charged out. Serve on hot medium platter. No parsley garnish. Hot dinner plate for service. Portion: One basting spoon dressing, on center of platter, gravy poured over dressing, two pieces dark meat of fowl, one on either end of dressing, and two slices of breast on top.

(136) Chicken, Young Roasted. (Two pounds or slightly less average weight). One-half to portion on hot medium platter, gravy placed on side of platter. No parsley garnish. Hot dinner plate for service.

Chicken, Squab, Broilers.
Whole to portion. Serve on large platter; garnish with toast, parsley or water cress (when available); chop frill on each leg. Melted butter poured over order before serving. Hot dinner plate for service.

(137) to (142) Chicken, Young, Broiled or Fried.
One-half to portion (when fried always disjoint). Serve on toast on hot medium platter; same garnish as for squab chicken unless with gravy, when served with gravy never pour gravy over chicken on platter, and never garnish with parsley or cress. Hot dinner plate for service.

(138) Chicken, with Corn Fritters.
One-half chicken (disjointed) rolled in flour only, and fried; serve on toast on hot large platter; two corn fritters (two inches in diameter) one on each end of platter; cream gravy under chicken. Chop frill on leg bone. Hot dinner plate for service.

Chicken, Maryland.
Serve, prepare and garnish same as for chicken with corn fritters, with addition of one slice cooked salt pork. Hot dinner plate for service.

(133) Chicken Entrees from Hens; Fricassee, Stew or Pot-pie.
Three-quarters pound issue weight as charged out. Serve with appropriate vegetable garnish, toast crouton, and chopped parsley on hot medium platter. Portion: Three pieces (one of white meat and two of dark meat). Hot dinner plate for service.

Chicken, Minced.
Three-quarters pound allowance as charged out for chicken-half dark and half white meat diced in one-quarter inch pieces (no potato to be added). Serve in cream sauce in which a liason of egg yolks has been added, en casserole (one-half full) on small platter. Hot dinner plate for service.

Chicken Patties.
Two shells filled with chicken, half white and half dark meat in sauce made of pure cream in which a liason of egg yolks has been added. Serve on hot medium platter, garnished with parsley. Cap of shell must be removed before filling, and replaced before serving. Hot dinner plate for service.

(134) (135) Individual Chicken Pies.
Three-quarters pound as charged out. Meat to be boned always. Portion to be composed of part white and part dark meat. Prepare in standard meat pie dish and serve on tea plate. Hot dinner plate for service.

Chicken Patties.
Half portion or one pattie. Service same as for full portion, except serve on small platter. Hot dinner plate for service.

Chicken Giblets.
Three-quarters pound allowance as charged out; portion: Two basting spoons of the prepared giblets.
Where appropriate serve en casserole on small platter; when listed with rice, noodles, etc., as garnish, serve on medium platter with border of the designated garnish. Hot dinner plate for service.
Half portion, same in detail except serve on hot small platter.

(143) Duck, Domestic.
Average one pound to portion as charged out. Never slice breast of duck. Portion to be one or at most two pieces. Gravy surrounding meat, never over same. No garnish of parsley. Serve on hot medium platter. Jelly in ramekin; apple sauce or baked apple in sauce dish (no underline for ramekin or sauce dish). Hot dinner plate for service.

(144) Duck, Domestic, Entrees.
One pound issue weight as charged out. Serve en casserole on small platter, or on hot medium platter depending on garnish used. If served en casserole remove all bones from meat. No garnish of parsley. Hot dinner plate for service.

Duckling, Domestic, Roast or Broiled.
One-half duck to portion. Serve on hot large platter, garnished with toast and slice of orange (parsley also if broiled, no parsley if roasted). When serving jelly, serve same in ramekin on the side; apple sauce or baked apple in sauce dish on side. Hot dinner plate for service.

(146) Goose, Domestic, Roast.
One pound issue weight as charged out. Portion to be: one basting spoon dressing; two cuts of meat from leg, second joint, or back; two cuts crosswise through half of breast (three-quarters inch wide) placed on top of dressing, gravy around meat (never over). No parsley garnish. Baked or spiced apple in sauce dish on the side. Hot dinner plate for service.

(146) Goose Entrees.
One pound issue weight served on hot medium platter with appropriate garnish. No parsley garnish. Hot dinner plate for service.

Squab, Broiled.
One whole; split down back and lay open; serve on toast on hot medium platter; garnish with parsley or water cress,

and slice of orange, currant jelly (one dessert spoonfull) in ramekin on the side. Hot dinner plate for service.

Squab, Roasted and Stuffed.
One whole; serve on toast on hot medium platter, gravy poured around (never over). Garnish same as when broiled. Jelly in ramekin on the side. Hot dinner plate for service.

Squab, Potted. Same portion; serve en casserole on small platter. Jelly in ramekin on the side. Hot dinner plate for service.

(131) Turkey, Roast.
Three-quarters pound issue weight as charged out; portion:- One basting spoon dressing in center of hot large platter (gravy over dressing), two cuts of dark meat on either end of dressing, two full slices of breast (one-quarter inch thick) on top. No garnish of parsley; cranberry sauce (made of whole berries) (basting spoonfull) in sauce dish on the side. Hot dinner plate for service.

(132) Turkey, Entrees.
Three-quarters pound as charged out. Serve en casserole on small platter, or on hot medium platter, depending on manner of listing. No garnish of parsley. Hot dinner plate for service.

(147) ~~Eggs:~~
to
(163) Boiled.
Two to portion opened by waiter in pantry into egg cup; in removing from shell use care that the yolk should be whole (not broken) and placed in bottom of cup and the white carefully removed and placed on top. Cover egg cup with china butter chip and serve on tea plate. Be sure egg cup is hot before serving. Dinner plate and butter service to accompany. One egg may be served if ordered; service same as above.

In Shell.
Two in small baker (hot); have eggs wiped clean and not cracked. Serve single egg cup on tea plate unless larger egg cup requested. Dinner plate and butter service to accompany.

Fried.
Two to portion, fried in clean rendered sweet suet or butter; cook as ordered. Serve on hot medium china platter; garnish with fresh made trimmed toast and parsley. Hot dinner plate for service. Never serve egg with broken yolk.

Scrambled.
Two to portion; scrambled in butter <u>always.</u> Serve in hot shirred egg dish on tea plate. Garnish with fresh made toast, and parsley. Hot dinner plate for service.

Shirred.
Butter a shirred egg dish, place two eggs in this dish and cook in oven till medium done; underline with tea plate. Hot dinner plate for service.

(148) & (163) Omelet, Plain.
Two eggs and one tablespoon of cream to portion. Serve on hot medium china platter. Garnish with fresh made trimmed toast, and parsley. Hot dinner plate for service. Always serve omelets from pan to table immediately.

(148) & (163) Omelets, Asparagus, Mushroom, Spanish or all other Combinations. Service same as plain omelet; Mushroom (1/2 individual can or order); Asparagus (8 tips); Spanish (1 basting spoon of sauce); or liberal amount of other ingredients in other combination omelets. For detail of cooking, variety and garnish, see Recipes.

Poached on Toast.
Two to portion; serve on fresh made toast trimmed round (three inches in diameter), trim off overhanging edges of white with knife or trimmer. Serve on hot medium platter (china); garnish with parsley. Hot dinner plate and butter service to accompany.

Poached, Plain.
Serve in hot medium baker on small platter; water drained from eggs carefully. Hot dinner plate and butter service to accompany.

(150) to (163) For various special egg orders see Recipes.
No restriction on serving of one egg, any style, if ordered.

<u>Salads:</u>

(169) Artichoke.
Served cold on lettuce on cold tea plate, top trimmed carefully and slightly opened. Mayonnaise or Vinaigrette sauce in ramekin on side.

(167) Asparagus.
Three orders to large can, strip with pimento. Serve on lettuce leaf on cold small platter. Vinaigrette when used, serve in sauce boat. Mayonnaise when used, serve in ramekin on side.
When using fresh asparagus, serve ten to twelve stalks same as above.
When using the canned tips, serve 15 tips to portion, same service as above.

(164) Chicken.
Full portion composed of one-third diced celery; two-thirds diced chicken (white meat only). Both chicken and celery to be finely diced. Mold in double egg cup (full and pressed down), turn out on bed of lettuce in single comport. Garnish with whole hard boiled egg cut in quarters, neatly arranged around salad. Cover with mayonnaise, strip with pimiento, finish with few capers sprinkled on top. Cold dinner plate for service. Flake cracker service to be provided.

Individual portion: Contents of UPSystem standard A.D.cup molded in common standard UP double egg cup. (In event a deeper egg cup is in equipment of car, such as on LA&SL cars, mold in such egg cup but press down slightly after molded to give desired form.) Serve on lettuce on cold tea plate. Dress with mayonnaise and pimientos; garnish with two quarters hard boiled egg and capers. No additional service plate necessary. Flake cracker service to be provided.

Note: When no celery is available, use shredded lettuce as filler.

(86) Crabmeat, Tuna Fish, Lobster, Salmon, Shrimp, etc.
Same portion, garnish and service as for chicken salad.

(175) Fruit Salad, Full Portion:
Assortment of four or more fruits, 1/3 orange, 1/3 banana, 1/3 apple, 1 ring of pineapple. Dice fruit and mold in coffee cup. Turn out on lettuce in single comport. Garnish with whole berries if available. Serve with mayonnaise, whipped cream or boiled dressing if desired. Cold dinner plate for service.

Half Portion (Individual Portion): Contents of UPSystem standard A.D. cup molded in double egg cup in same manner as outlined for individual portion chicken salad. Garnish same as full portion fruit salad, and serve on lettuce on cold tea plate. No additional service plate necessary.

Fruit Cocktail.
Not less than four kinds fruit. Serve glass insert embedded in ice in large glass stem on doily on tea plate. No artificial coloring, use only natural fruit juices as dressing. Oyster fork service.

(22) Salad Dressings.
Mayonnaise: Portion to be one heaping tablespoon full in cold sauce dish; no lettuce under dressing in sauce dish.

(176) (177) Roquefort Cheese or Thousand Island: Serve in sauce boat; no underlining necessary.

Head Lettuce.
One medium firm head, quartered and serve in single comport. No garnish of hard boiled egg, unless requested, when the usual single egg charge is to be made. Cold tea plate for service. If dressing is listed on special slip, serve in sauce boat; otherwise bring to table, oil and paprika in original package, and vinegar; oatmeal bowl on tea plate (containing piece of ice) for mixing of dressing. Bring domestic oil unless the imported is requested. Flake cracker service to be provided.

Individual Portion: 1/2 medium firm head; serve on tea-plate, no additional teaplate necessary for service. If dressing listed serve in sauce boat on side, or take to table necessary ingredients for patron to prepare his own dressing.

(174) Lettuce and Tomato
Serve in coupe soup plate (no underline necessary). Portion consists of 1 small head lettuce, quartered; 1 large tomato peeled and quartered, arranged neatly.
Individual portion: 2 quarters of small head of lettuce; 1 medium size tomato peeled and quartered. Serve on cold teaplate.

Combination Salad.
Serve in coupe soup plate (no underline). Portion: 2 quarters small head lettuce; 1 medium tomato peeled and quartered; 1 green onion sliced crosswise; 2 radishes sliced thin crosswise; 4 thin slices cucumber; 2 thin slices green pepper, neatly arranged. Tea plate for service.
Individual (Reduced) portion: Serve on tea plate. (No additional plate service necessary).

(170) Tomato:
2 medium tomatoes or 1 large, peeled and thoroughly chilled. Serve whole or quartered (never cut tomatoes entirely through). In serving, place on bed of lettuce on cold small comport. Dressing if listed, serve in sauce boat on side.
Individual portion: 1 medium size tomato quartered on lettuce leaf on cold tea plate (No additional service plate necessary).

(171) Tomato Stuffed with Chicken Salad.
1 large tomato peeled and hollowed out; stuff with half portion of chicken salad. Topped with mayonnaise, garnish with pimento cut in strips and capers. Serve on bed of lettuce on cold tea plate.

(173) Potato.
Mold in coffee cup. Serve on leaf of lettuce on cold small platter. Garnish with Pimento and parsley. Tea plate for service.
Individual portion: Mold in double egg cup. Serve on lettuce on cold tea plate. No additional plate necessary for service.

(178) <u>Vegetables:</u>

Asparagus.
3 portions to can. Serve on hot small platter, large end resting on triangular piece of toast. Drawn butter in sauce boat on side.
When using fresh asparagus, portion to be 10 to 12 stalks to portion, same service as above.

(190) Artichoke.
1 large or 2 small to portion.
Serve on hot small platter, top trimmed carefully and slightly opened. Drawn butter or other sauce served in ramekin on side.

(191) Cauliflower.
Medium baker full on small platter. Serve with drawn butter poured over, or Hollandaise, Polonaise, or cream sauce. Allowance 5/8 pound as issued.

Au Gratin.
Shirred egg dish full on tea plate. Serve very hot and cook to order. Allowance 5/8 pound as issued.

(179) Corn on the cob.
2 ears wrapped in napkin on small platter. Corn holder inserted in each end of one ear. Butter service to accompany.
When silver troughs are provided, 1 ear with holders inserted in each end resting in hot trough. The other ear in napkin on same platter with trough. Butter service. Never pour melted butter in trough. Butter to be supplied at table. One ear served on small platter same service as for two ears. Service must be <u>hot.</u>

Celery.
1 large stalk or 2 medium, thoroughly cleaned and quartered and very carefully trimmed. Serve in celery trough, crushed ice covering. China butter chip for salt service. Waiter to shake salt in chip at table.

Cucumbers.
1 small or 4" length of long cucumber peeled deep, removing all green color of outside peel. Score with fork, slice thin and serve on lettuce in single comport. Must be cold but do not ice. Cold tea plate for service. For service of dressing, see lettuce service.
Individual portion: 1/2 above amount, prepared same as above on lettuce on tea plate. No additional service plate necessary.

(193) Spinach with Egg.
Heaping basting spoon of spinach on small platter. 2 quarters hard boiled egg, 1 quarter on each end of spinach. Have spinach well drained, and seasoned - serve hot.

Stuffed Green Peppers.
2 to be served on small platter. Dressed with thin Italienne sauce. (See Recipes).
(1) to be served same as above on small platter.

String or Wax Beans, Fresh.
Liberal portion in medium baker (baker full).

New Corn Saute with Green Peppers, or in Butter.
Liberal portion in medium baker.

New Corn Au Gratin.
Prepare and serve in shirred egg dish on tea plate
Prepare full dish to order.

New Beets in Butter.
Dice and serve in medium baker (full). Serve with ample portion butter poured over.

Pickled Beets.
Serve sliced on cold small platter.
Some liquor poured over, and lettuce leaf at each end.
Allowance one large or two small beets.

Lima Beans, Fresh or Dry.
Medium baker 2/3 full.

Cabbage.
Hot slaw. Liberal portion on hot small platter.
Cold slaw. Liberal portion on leaf of lettuce on cold small platter.

Onions.
Boiled in cream or in butter.
Serve in hot medium baker 2/3 full.

Peas.
New green. Serve in medium baker 2/3 full.

Parsnips.
Fried or braised. Liberal portion served on hot small platter.
When listed stewed in cream, serve in hot medium baker; allowance at least three halfs.

Turnips.
Stewed in cream or butter, etc. Serve in hot medium baker 2/3 full.

Brussels Sprouts.
Serve in hot medium baker 2/3 full.

Note: All combinations of fresh vegetables, such as succotash, creamed carrots and peas, are to be served in hot medium baker.

All Canned Vegetables.
Three orders to 2-lb. can. To be served in medium baker.

Squash.
Baked Hubbard. Portion to be one piece 4 x 3". Serve on hot small platter. Dressed with butter. Serve very hot.

Summer squash. Serve stewed in butter in hot medium baker 2/3 full.
Mashed Hubbard. Serve in medium baker 2/3 full.

Potatoes.

(186) New in cream. Serve medium baker, well filled and covered with cream sauce. Potatoes must always be dished from cream sauce. Quarter potatoes when large.

(182) Au Gratin, O'Brien Au Gratin.
Shirred egg dish heaping full on tea plate. Must be baked to order at all times.

Baked.
Potatoes to average not less than 3/4 lb. if this size obtainable. Trim end before baking. Waiter to split skin of same lengthwise in pantry and press ends slightly - if potato shows bad center, do not serve. Waiter must ask patron if he shall insert butter; if not, have additional butter available at table, and likewise paprika. Cooks should bake potatoes along during the meal, and in small batches under ordinary conditions, as desired. This must be watched carefully to insure baked potatoes being served that are mealy, and they must be hot. Serve on hot small platter.

(183) Lyonnaise, Cottage Fried, French Fried, American Fried, Hashed Browned or Saute.
1/2 pound to portion. Serve very brown on both sides on hot small platter.

(185) Stewed in Cream.
Cut in dice 1/2 inch square. Serve in medium baker (full) well covered with sauce.

Hashed in Cream.
Hash very fine, simmered in pure cream, nicely seasoned and serve in medium baker (full).

Boiled.
2 halves or 3 halves small sized potato. Serve flat side down on hot small platter. Do not dress with melted butter or chopped parsley. Serve natural.

Mashed.
1 heaping basting spoon potato neatly placed on hot small platter.

Sweet Potatoes.
Fried. Portion to be 4 quarters of medium potato on hot small platter.
Candied. 4 quarters of medium potato or equal amount of large size. Serve on hot small platter with portion of syrup cooked in. Potatoes should appear glazed when served.

Tomatoes, Sliced.
1 large or 2 medium peeled and sliced. Serve on bed of lettuce in single comport. Cold tea plate for service.
Individual portion, 1 medium or 5 slices on leaf lettuce on cold tea plate. Serve tomatoes very cold but do not ice.

Tomatoes, Stuffed and Baked.
2 medium tomatoes, hollowed out, stuffed with d'Uxlle dressing (See Recipes). Serve on hot small platter. Dressed with Bordelaise or light Italienne sauce.

Tomatoes, Broiled or Fried.
4 thick slices. Serve on hot small platter. Serve very hot dress with melted butter.

Tomatoes, Stuffed and Baked, Broiled or Fried (Half Portion)
1 baked tomato or 2 thick slices. Serve on hot small platter.

Bread, Toast, Griddle Cakes, Etc.

Cold Bread.
1 slice white bread (1/2" thick) cut in two; 1 slice raisin bread (1/2" thick) cut in two, and 1 slice graham bread (1/2" thick) cut in two, making six half slices. Serve on cold tea plate; butter service.
Note: When one variety is requested, serve six half slices (1/2" thick). When two or more orders of bread on check, serve on silver bread tray.
When only bread and butter and beverage is ordered serve bread on tea plate with additional tea plate for service.
When soup or seafood cocktail and bread are on same check, four double cracker flakes are to be served together with bread on same plate.
Rye bread should be carried in stock and may be substituted for other varieties on request.

Crackers.
When served with milk or when ordered separately, portion to be six double flakes on tea plate; butter service. Charge to be made for crackers same as for bread.

(195)
(198) Rolls or Muffins.
Two rolls or two muffins to portion; serve hot on hot tea plate. Butter service.
Note: Made rolls to be shaped "Parker House Style" and to weigh not less than one and one-half ounces each.

(194) Biscuits.
Three to portion, to be cut with standard biscuit cutter. Serve hot on hot tea plate. Butter service.

Brown Bread.
Three slices one-quarter inch thick, or contents of individual can sliced. Serve hot on tea plate. Butter service. Do not cut slices in half, but overlap in placing on plate.

(199) Corn Bread.
One piece three inches square. One and one-quarter inches thick. Serve hot on hot tea plate. Butter service.

Bread and Milk, (Hot or Cold).
Four half slices toast bread. Cut one-half inch thick. Serve on tea plate. Milk in tureen two-thirds full. Soup plate with ladle on dinner plate for service. Butter to accompany.

Bread and Half & Half
Equal parts milk and cream. Same service as for bread and milk.

Toast.
Two slices half inch thick, regulation toast bread or 3 slices small toast bread, slightly trimmed after toasting. Serve hot under napkin on hot tea plate. Butter service.
Note: Toast must always be made to order, and not buttered unless so ordered.

Toast, Milk or Cream.
Two slices from regulation loaf or 3 slices small, hot dry toast, one-half inch thick when toasted, then slightly trimmed. Serve under napkin on hot tea plate. Hot milk or cream in tureen; portion to be two-thirds full. Soup plate on dinner plate for service. Ladle in soup plate, never in tureen. Butter service.

Toast, French.
Two slices toast bread three quarters inch thick trimmed free from crust, cut diagonally making four triangular pieces. Dipped in mixture of pure cream and eggs well beaten, fried golden brown in hot clarified butter in shallow pan. Serve hot and well dried on hot medium platter, dusted with powdered sugar. Serve jelly in ramekin two-thirds full on side, or syrup or honey as may be listed. Hot dinner plate for service. Butter service.

Toast, Boston Cream.
Two slices regulation toast one-half inch thick trimmed, cut into four triangular pieces as for French toast. Arrange neatly on hot medium platter, pour over cream prepared as per recipe (under Recipes). Hot dinner plate and butter service.

(201) Griddle Cakes.
Three cakes to portion, five inches in diameter. Serve on hot tea plate under silver cover. Hot dinner plate for service. Butter to accompany. Syrup in silver container.
Note: When serving honey with cakes, serve individual jar, top removed, on sauce dish, A.D. spoon on side of jar. If bulk honey used serve in sauce boat, same quantity as in individual jar.

French Pan Cake.
Two cakes spread with jelly and rolled. Dusted with powdered sugar, soored with iron. Serve on hot medium platter, dinner plate for service. Butter service.

Dumpling, Apple:
One to portion. Serve in oatmeal bowl on tea plate, with sauce covering. Cream service.

(200) Fritters, All Kinds:
Three pieces served on hot small platter. Sauce on platter, never over fritter, dust with powdered sugar.

Cake:
(Assorted Sweet Wafers) Variety of nine pieces to portion. Serve on paper doily on tea plate.

Nabisco Wafers, Arrowroot Wafers, Macaroons, etc.
Serve six to portion on paper doily on tea plate.

(215) Fruit Rolls:
(216) All kinds. Serve a cut three inches long, in oatmeal bowl on tea plate. Appropriate sauce covering. Cream service.

French Pastry:
One to portion (standard size) on doily on tea plate.

Ice Cream:
Seven to quart brick, on cold tea plate, (one cut). Ice cream fork if available for service. Sweet wafer or cake portion with ice cream two-thirds of amount of cake or sweet wafer full portion.

(197) Pie, All Kinds:
(217) One fifth cut or five cuts to nine inch pie tin.
(218) Serve on tea plate.
(219) When cheese served with pie the portion is as follows: Individual foil wrapped cheese as provided or one piece American cheese one and one-half inches long, one inch wide and one-quarter inch thick (3/4 oz).
Note: In serving cheese with pie, never place same on top of pie, but place on side.

Pie a la mode:
One cut of pie (1/5) on cold tea plate. One-half portion of ice cream on top of pie. Ice cream fork if available for service.

(211) to (216) Puddings:
(General) Oatmeal bowl three-quarters full on tea plate. Sauce poured over. Cream service when required.

(212) English Plum Pudding.
One individual can to portion or like amount of home made product. Serve in oatmeal bowl on tea plate and see that service is hot. Both hard and sweet sauce to be served with this pudding.

(196) Short Cake:
(All kinds). One piece three inches square. Serve on tea plate on dinner plate. Cream service.

Beverages:

(203) Coffee.
Serve 1½ cups in pot, no underlining necessary. Waiter to place coffee pot, cup and saucer and creamer to right of guest. Lift sugar bowl top, place sugar tongs across top of open bowl. Allow guest to pour his cream and coffee. Coffee allowance 16 cups to package of coffee.

Coffee, Iced.
Serve same as above with addition of lemonade glass 3/4 full of finely cracked ice. Iced tea spoon for service.

Coffee for "Off-the-tray" Service.
13 cups to standard pot provided. Same quality coffee as for dining room service. Cream and sugar by waiter when served.

Coffee when sold in tourist cars and coaches - that is, to passenger or porter personally coming after same with own container, the charge of 15¢ is to be made for each cup, including cream and sugar.

(205) Cocoa.
1 individual package cocoa to portion (1½ full cups). Serve in pot; serve whipped cream in sauce dish on side. Coffee cup and saucer to accompany.

Cocoa, Iced.
Put contents of envelope in dry clean lemonade glass, add two teaspoonfuls sugar, 1/4 glass boiling water, stir until cocoa thoroughly dissolved. Fill glass with ice cold rich milk and cracked ice. Shake well and serve, top with whipped cream.

Chocolate.
Same service as cocoa.

Cream.
8 oz. cream. Serve in glass designated Ale glass. No underline necessary.

Milk or Buttermilk in bulk.
Serve glass (designated Ale glass) 1/2 inch from top for portion. No underline dish necessary.

Milk or Buttermilk Bottle.
Serve in original bottle at table. Waiter to remove top at table. Glass (designated B.& S. glass) for service. Guest to pour milk. Underline bottle with sauce dish; not necessary to underline glass.

Malted Milk.
Hot. 1 individual bottle, contents blended in lemonade glass with little hot water; fill glass with boiling water. Serve in same glass. Have finished product smooth and free from lumps.
To be made in pantry by waiter. Iced tea spoon for service.
Cold. 1 individual bottle, contents blended in lemonade glass with little hot water; fill glass with ice and cold water. Shake thoroughly, strain and serve in lemonade glass. To be made in pantry by waiter.

Postum (Instant).
Cup, serve in pot.
1 heaping teaspoon to portion. Place in cocoa pot and pour over 1 full cup of boiling water, blending thoroughly and serve hot. No underline used when served. Coffee cup on saucer for service. Furnish cream service.

(204) Tea.
Hot. 1 heaping teaspoon in insert strainer, placed in dry hot teapot, fill pot with boiling water. No underline for pot necessary. Individual pitcher of hot water (standard hot water jug) to accompany. Coffee cup on saucer. Cream service.
Note: Do not attempt to make tea unless water is boiling.
Iced. Make fresh and bring to table in pot with lemonade glass 3/4 full fine cracked ice. 1 quarter lemon on butter chip. Iced tea spoon to accompany.

(206) <u>Sandwiches (Dining Room):</u>

All sandwiches to be made in kitchen, and both slices of bread carefully buttered.

(207) Club Sandwich.
3 thin slices of fresh toasted bread. Spread each slice of bread with mayonnaise and cover with lettuce. White meat of chicken or turkey to be used. Two strips of

bacon, put together, trim edges neatly and cut in two triangular pieces. Fasten with wooden toothpicks; garnish with olives, sliced dill pickle and two half slices of ripe tomato. Serve on lettuce leaves on hot medium platter. Hot dinner plate for service.

Hot Roast Beef.
1 slice of prime rib cut from small end, between two slices of regulation toast bread. Trim edges and cut diagonally. Garnish with half basting spoonful mashed potatoes covered with gravy. Serve hot on hot medium platter. Dinner plate for service.

Sardine.
1 individual can sardines. Butter one slice of bread and cover with lettuce leaf. Serve sandwich open with sardines arranged on one slice of the bread. Serve on lettuce leaf on cold medium platter. Garnish with sliced dill pickle and 1/4 lemon. Cold dinner plate for service.

Ham, Tongue, Beef, Cheese or other Cold Meats.
2 slices regulation toast bread. Trim and cut diagonally into two triangular portions. Serve on lettuce leaf with garnish of sliced dill pickle, on cold medium platter. Cold dinner plate for service.
Note: Mustard and horseradish to be served with all sandwiches; also butter service to accompany all sandwiches.

Chicken and Turkey (Cold)
2 slices regulation toast bread. Trim and cut diagonally into two triangular portions. White meat of fowl only to be used. Garnish with sliced dill pickle and olive rings. Serve on lettuce leaf on cold medium platter. Cold dinner plate for service. Teaspoon of mayonnaise on lettuce leaf on same platter.

"Off-the-tray" Sandwiches.
2 slices fresh bread, both buttered (regulation toast bread) and well covered with meat, or cheese. All sandwiches to be neatly trimmed and served in regulation sandwich bags provided. Waiters to place in sandwich bags in pantry. All sandwiches are to be made fresh for each service; no leftover sandwiches to be served.
Note: Any sandwiches left after "Off-the-tray" service should have meat taken out and returned to kitchen and bread used by crew.

Cheese:

Roquefort.
1/8 lb. to portion. 10 portions should be obtained from a quarter of whole cheese as issued. Cutting this from top to bottom through the quarter cheese,

which will be thick at the outer edge and taper to a thin portion at the center.
Cut this portion in two, the long way; making an order approximately 1-1/2 inches wide, 3-1/2 inches long and an inch thick at the outer edge tapering to a point where cut from center of the cheese.
We find from test that 10 orders from quarter of cheese is ample and should cover any shrinkage.
Serve on tea plate (no doily) 1 whole Bent's water cracker, split and toasted; two double flake crackers of two pieces. Arrange crackers around cheese. Butter service. Tea plate as service plate.

Imperial (Classed as Domestic).
Individual jar; top removed. Waiter to remove mold from top carefully, if any. Serve on doily on tea plate, A.D. spoon alongside of jar. Same portion of crackers as specified for Roquefort. Tea plate and butter to accompany.

American.
Portion: Piece cut 3" square 1/4" thick (3 oz.)
Same service as for Imperial Cheese.

Liederkranz (Domestic).
2 portions to brick. Serve on tea plate (no doily). Remove foil and scrape slightly. Crackers and service as for Roquefort cheese.

Cottage.
Mold in double egg cup, and turn out on lettuce leaf in sauce dish on tea plate.
Three double flake crackers (not toasted) on tea plate on side. Tea plate and butter service.

All other cheese (Domestic).
3 ounces to portion. Serve same as Imperial cheese.

Miscellaneous Items:

(208) Beans, Navy or Pinto.
Baked hot. Two heaping basting spoons on hot medium platter with slice of salt pork two inches square, no garnish of parsley or brown bread. When brown or other bread is ordered serve full portion as covered under bread instructions. Hot dinner plate for service. Always serve catsup with above.

Baked Beans, Cold. Serve on cold medium platter; lettuce leaves neatly arranged at each end. Cold dinner plate. Serve catsup.

Honey:
Individual jar. Remove top and serve jar in sauce dish. A.D. spoon at side of jar.

Marmalade:
Individual jar. Same service as for honey.
Bulk. Serve two dessert spoons full in sauce dish.

(210) Macaroni & Spaghetti:
Serve in shirred egg dish on tea plate. Dinner plate for service.

(209) Mush, Fried:
Three slices three inches long about two inches wide and half inch thick. Serve on hot medium platter. Dinner plate for service. Serve syrup and provide butter service.

Mush, Fried with Bacon:
Portion of mush same as above; two full strips of bacon on top of mush. Serve on hot medium platter. Hot dinner plate for service. Syrup and butter as above.

(180) Mushrooms:
Fresh. One-third pound to portion, serve hot on toast on hot medium platter, smooth side of mushrooms up. Drawn butter poured over. Hot dinner plate for service.
Canned. Individual can or two orders to regulation or so-called quarter tin; serve in medium baker.
"Royal Grilled" on toast. Serve smooth side up on hot medium platter, cream sauce on one side of toast. Hot dinner plate.

U.P. Barbecued Black Cod Specialty DeLuxe:
This dish to consist of barbecued cod, boiled potato natural and garnish of quartered lemon and parsley. Portion as per individual order supplied, approximately 3/4 pound as issued. Put portion of fish in oven in dairy pan, fish must be well buttered to which one-half ladle of stock has been added in order to slightly steam fish; same should be thoroughly heated through and when fish is cooked pour over one basting spoon of sauce in which fish has been prepared. Medium size freshly boiled potato natural to accompany order. Garnish with quartered lemon and small bunched parsley; serve on medium platter piping hot with suitable cover (use silver platter service if available). In event length of fish requires larger platter, same should be used.

SERVICE OF ITEMS ON WATER CARDS

Bromo Seltzer:
Empty contents of individual bottle in dry B.& S. 13-oz. glass, put four ounces of table water in another B.& S. glass; mix by pouring one into other at least three times. Serve quickly.

Cereal Beverages:
7-oz. beer glass. Beverages to be kept on lower shelves in wine locker. Serve cold, no ice.

Cider:
7-oz. beer glass. Ice if desired.

Club Soda:
8-oz. ale glass. Serve cold. Place bottle in silver bottle holder when served at tables.

Grape Juice:
Stem Claret glass. Contents of individual bottle.

Imported & Domestic Ginger Ale:
7-oz. beer glass. Serve cold, ice if requested. Place bottle in silver bottle holder when served at tables.

Grape Juice High Ball:
13-oz. B.& S. glass. Small piece of ice, individual bottle of grape juice, mineral or table water as ordered. Bar spoon.

Hunyadi Water:
7-oz. beer glass full from large size bottle, no ice. If served from splits, serve in ale glass at room temperature, no ice.

Loganberry Juice:
Stem claret glass, contents of individual bottle.

Loganberry Juice High Ball:
Same as for grape juice high ball.

Lemonade, Plain:
In all cases where lemonade is ordered patrons should be asked how they desire same as to sweetening, and proceed accordingly. The juice of one whole lemon to be used in every case; patrons should be asked if they desire the lemonade with or without ice, and serve accordingly. The lemonade should be served in B. & S. glass, and in all cases dressed with one-half slice of orange; two straws in original package should accompany each lemonade service and a 9" doily should accompany all drinks served in buffet cars. Doily service is not necessary where lemonades are served in dining cars during meal service.

Lemonade, Mineral Water:

Where special mineral water, such as White Rock, Apollinaris, Shasta, etc. is requested in lemonade service, the lemonade should be properly prepared in the bar with the exception of the mineral water, and the mineral water should be poured and stirred at the table after first presenting same to patrons for their acceptance, and the bottle with any remaining mineral water should be left at the table until the patrons have finished.

Pluto Water:

8-oz. ale glass. Serve at table at room temperature. No ice.

Poland Water:

7-oz. beer glass. Ice if requested.

Red Raven or Apenta Water:

8-oz. ale glass. Serve at table at room temperature. No ice.

Mineral Water (All kinds):

8-oz. ale glass. Ice if desired.

Cigars and Cigarettes:

Serve cigars as ordered in original box on bar tray, to patrons at tables. Patrons to select as desired. Serve cigarettes as ordered on bar tray to patrons at tables.

Note: Stewards and waiters should present to patrons for inspection and approval special bottle goods before cork is drawn.
Stewards should store laxative waters in locker not under refrigeration.

TABLE OF PORTION ALLOWANCE ON ISSUE WEIGHT FOR OFFICE USE IN CHECKING SUPPLIES CONSUMED. NO ALLOWANCE MADE OR CONSIDERED FOR CREW MEALS; SAME TO BE COVERED BY ABSTRACT OF CREW MEAL CHECKS.

Meats, Etc.

Bacon	1/3 lb. (6 strips)
Bacon, Rasher	1/18 lb.
Bacon & Eggs	1/6 lb.
Beef, Corned	3/4 lb.
C.B.Hash	1/2 lb.
Dried	1/4 lb.
Loin, Small or Minute Steak	1-1/4 lb.
Loin Sirloin	1-3/4 lb.
Sirloin, Dbl.	2-1/2 lb.
Loin Tenderloin Full (From Loin)	1-1/2 lb.
Loin Tenderloin Small (From Loin)	12 oz.
Loin Tenderloin Stripped	
Full	1 lb.
Small	12 oz.
Loin End Entrees	3/4 lb.
Loin End Small Steak	1 lb.
Rib Roast	
Beef Hash	3/4 lb.
Roast Beef	1 lb.
Rib Ends	1 lb.
Tenderloin	
Roast	
Larded	
Entrees	3/4 lb.
Brains, Calf's	1/2 lb.
Chickens	
Fricassee	
Creamed	
Boiled	
Baked Pie	
Stewed	3/4 lb.
Roasters	1 lb.
Spring	1/2 of whole
Show number and weight on supply report.	
Clams, Little Neck	7
Small Western	12
Crabs, Hard Shell	1/2 to portion.
Cocktail	1/5 to portion.
Soft Shell	2 to portion.

Ducks, Domestic	1 lb.
Fish	3/4 lb.
Shad Roe	1/2 lb (1/2 lg. pair or pair of small)
Fish, Cod, Salt	1/3 lb.
Finnan Haddie	Ind. or 1/2 lb. bulk.
Mackerel	1 each, show number issued.
Brook Trout	2 to portion.
Frog Saddles	6 med.prs. legs or 2 Jumbo saddles
Goose	1 lb.
Prague Ham	1/2 lb.
Ham	1/2 lb.
Ham & Eggs	1/4 lb.
Ham Entrees	1/2 lb.
Lamb	3/4 lb.
Chop	1/3 lb. each.
Stew	3/4 lb.
Liver & Bacon	6 oz. liver, 2 oz. bacon.
Lobsters, Broiled or cold	1 lb.
Entrees	3/4 lb.
Cocktail	1/4 lb.
Meats, Asstd. Cold	1/4 lb.for each variety in assortment.
Mutton, Leg or Carcass	3/4 lb.
Chops	1/3 lb. each.
Loin	1 lb.
Ox Tails	1 lb.
Oysters, Olympia	7 orders to pt.
Cocktail	18 oysters.
Shell	6 each.
Pork	3/4 lb.
Spareribs	3/4 lb.
Tenderloin	1/2 lb.
Sausage	5/12 with apples or potatoes; 1/3 lb.with cakes.
Sausage, Home-made	1/2 lb.
Shrimp	1/4 lb.
Cocktail	1/6 lb.

Meats, Etc. Cont.

Squab	1 each
Sweetbreads	1/2 lb.
Tongue, Fresh or Smoked	5/8 lb.
Tripe	1/2 lb.
Turkey	3/4 lb.
Veal, Leg or Loin	3/4 lb.
Breast	3/4 lb.
Sandwich, Club	1/2 lb. Hen; 2 oz. Bacon.
Off-the-tray Sandwiches	1/6 lb. meat.

Fresh Fruits, Etc.

Apples, Baking	1 to order (Large select)
Table	1 to order (Large size)
Artichokes	1 large
Asparagus	3/4 lb.
Bananas	1 large.
Beans, String	5/8 lb.
Wax	5/8 lb.
Beets	5/8 lb.
Berries, Straw, Cups	3 orders to 2 cups; short qts. 2 to box.
Raspberries	"
Brussels Sprouts	5/8 lb.
Cabbage	5/8 lb.
Cauliflower	5/8 lb.
Celery	1 large or two small stalks
Cucumbers	1 small or 4" length or 1/2 large.
Figs, Fresh	1/3 lb. average to order.
Grape Fruit	1/2 Florida 1/2 California.
Juice	1 Fla. 1-1/2 Cal.
Lemonade	1 Lemon.
Lettuce, Head	1 Medium.
Melon Cantaloupe	1/2 standard.
Water	2-1/2 lb.
Mushrooms	1/3 lb.
Onions, Spring	10 to 12
Oranges, Sliced	1 size 100.
Oranges, Whole	1 size 100.
Juice	2 size 100.
Parsnips	1/2 lb.
Peaches	2 lg. 3 med.
Pears	2 medium.
Peas, Green	2/3 lb.
Pineapple	6 to fruit.
Potatoes	
Baking	1 lb.
New	1/2 lb.
Old	1/2 lb.
Sweet	3/4 lb.
Radishes	10 to 12.
Spinach	3/4 lb.
Squash	1/6 med. squash.
Tomatoes	1/2 lb.
Turnips	1/2 lb.

Groceries, Etc.

Anchovies	1/4 6-oz. jar or 1-1/2 oz. about 5 anchovies.
Asparagus	3 to can.
Tips	3 to can.
Beans, Navy	1/3 lb.
String	3 to can.
Beef Tea	3/4 oz. about 5 orders to 4 oz. jar.
Beets	3 to can; 2-1/2 lb. can.
Bread, Hot	Not over 3 oz.
Cold	3 slices (6 half slices) 3 oz.
Rolls	2.
Toast	2 lg. slices 3 oz.
Toast French	2 slices bread (3-oz.) & 1 egg.
Butter	32 cuts to lb.
Cakes, Hot	2 oz. flour.
Caviar	1 ind. or 1 oz.
Cereals, Oatmeal	15 orders to pkg. (1-lb. 4-oz.)
Cream of Wheat	20 orders to pkg. (1-lb. 12 oz.)
Cheese:	
Camembert	1 ind. or 1/4 box.
Canadian	1 ind.
Roquefort	About 2 oz. from total weight.

Groceries, Etc. Cont.

Cheese, American	3 oz.
Neaufchatel	2 oz.
Phila. Cream	
Leiderkrantz	2 oz.
Chow Chow	1/4 bot.10-oz.
Cocoa	1 ind.
Coffee, Cup	16 orders to 10 oz. pkg.
Corn	1/3 can 2-lb. size.
Cream, order	1/2 pint.
Eggs	2 to portion(average allowance 12 eggs daily for cooking).
Specialty Orders	2.
Omelets	2.
Figs in Syrup	Ind. Jar.
Fritters	1 banana, 2 slices pineapple.
Fruits, canned	5 orders to 2-1/2 lb. can.
Hominy	1/3 can 2-1/2 lb. can.
Honey	1 ind. or 3 oz.
Ice Cream, Brick	7to quart.
Bulk	30 to gallon.
India Relish	1/4 jar 10-oz. jar.
Jelly, Currant	3 oz. or ind. jar.
Garnish order	1-1/2 oz.
Bar-le-duc	Individual.
Guava	3 oz. or ind. jar.
Macaroni	1/6 pkg 1-lb. pkg or about 2-2/3 oz.
Mangoes, Stuffed	2 to portion, 1/6 standard 36 oz. jar.
Marmalade,	
Grape Fruit	Individual
Orange	Ind. or 3 oz.
Milk, Butter	1 bottle.
Certified	1 bottle
Glass	3/4 pint.
Malted	1 ind.
Mushrooms, Royal	1 ind.
Table	1 ind. or 1/2 of large can (#2).
Olives, Green	Ind. or 6 to 8 according to size if bulk.
Ripe	Ind. or 10 large.
Peas, American	1/3 can (#2).
Pickles and Gherkins	1/4 jar.10-oz.jar.
Pies	1/5 pie.
Pudding, Plum	Ind. or 4 oz.
Preserves	3 oz. jar.
Prunes	Ind. or 8 prunes size 30 to 40. If smaller, more in proportion.
Salad, Chicken	3/4 lb.chicken 1 egg.
Half portion	1/2 lb. chicken.
Sardines	Ind. can.
Sausage, Frankfurters	Ind. or 2 sausages.
Shrimp Salad, Etc.	Ind. can, 4-oz.
Spaghetti	1/6 pkg. (1# pkg) or about 2-2/3 oz.
Spinach	3 to can (2 lb)
Tea	64 to pound.
Tomatoes	1/3 can 2 lb. can.
Tongue, Lamb	2 tongues standard size.
Wafers	1/8 pkg. or 9 pieces to order.

RECIPES TO BE USED IN CONJUNCTION WITH THE LIST

PORTIONS SERVICE GARNISH

(Number on left margin corresponds with the number opposite like item in list "Portions - Service - Garnish".)

Special note to cooks: Care should be used not to over-garnish. Garnish should be tasty and appropriate at all times.

(1) HOT CEREALS (Oatmeal, Cream of Wheat, Etc.)

Oatmeal: Have water boiling and salted before putting in dry cereal. Cook until thoroughly done, but do not stir while cooking, as the finished product will be gummy and the flavor spoiled.

Cream of Wheat: Have water boiling and salted before putting in dry cereal. Stir frequently with spoon or egg whip. Finished product must be smooth, free from lumps and not too thick.

Steamed Rice: Wash dry rice, cook in boiling salt water; cook slowly. When done, wash thoroughly in cold water. Store in stone jar in water until required.

(2) APPLES, BAKED.

Large size to be used. Wipe apples clean, core and trim end of each apple slightly, fill cavity with sugar, add few pieces of stick cinnamon or slightly dust with powdered cinnamon. Fill pan 1/3 full water and bake in medium oven. Have apples thoroughly done. When serving pour over a portion of syrup in which apples were baked. Never serve from refrigerator; always at the temperature of room.

Apples, Baked with English Walnuts:

Bake apples same as above with the addition of finely chopped English walnuts sprinkled over before baking. Serve portion of unstrained syrup over when serving. This dish very nice to list as a dessert for luncheon or dinner.

(3) PRUNES, COOKING OF

Wash thoroughly, cover with water and let stand overnight. Prepare syrup from liquor fruit was soaked in, when it has boiled down to the desired consistency, drop in fruit. Cover pot, place on back of range to simmer until fruit is thoroughly done. Prunes when served must be whole, and with ample portion of syrup poured over.

Prunes are to be served from kitchen.

Stewed Fresh Figs in Syrup:

Prepare very heavy syrup of plain sugar and water. Wash and peel figs carefully. Drop in syrup, simmer for 10 minutes and remove from range. Serve cold with syrup poured over. Where dried figs are used, prepare and serve same as prunes.

(4) RHUBARB.

Peel each stalk, and cut in 1 inch pieces. Wash thoroughly in not too strong soda water, then in fresh water. Place in pot with very little water, cover with sugar and cook well done. Bring up on back of range, cooking slowly. Do not

boil violently. When served should be in whole pieces, neatly dished up.

(5) APPLE SAUCE.
Wash apples, quarter and core, not necessary to peel. Cover with sugar, add half stick of cinnamon, rind of half-lemon; simmer until thoroughly soft in little water. Remove from range and pass through collander. Serve cold.

(6) CRANBERRY SAUCE.
Pick over fruit carefully and wash thoroughly. Place in pot, add sugar, pound for pound, very little water. Cover pot and simmer 30 minutes. Do not stir, but shake pot with aid of handle if necessary to turn over fruit. Pour into jar, cover and set away to cool. When served fruit should be clear and whole. Never pass through collander or puree.

(7) CANAPES.
Caviar: A round of freshly made toast, 3" in diameter and 3/8" thick before toasted. Butter and spread with contents of individual can, or its equivalent. Serve on bed of lettuce with border of fine chopped hard boiled egg, yolk and white separate. Finish with a mound of fine minced onion and pickled beet on each side. Slice of pickle, and lemon as garnish.
Anchovy: Make paste of anchovies and butter, spread on slice of thin toast trimmed square after toasting. Garnish with finely chopped egg whites and yolks cut up separately. Arrange whole anchovies neatly, spread out on paste. Serve on bed of lettuce. Finish same as caviar.
Sardine: Make paste of one sardine and butter, adding a little lemon juice and Worcestershire sauce. Spread on slice of thin toast trimmed square after toasting. Split two sardines and arrange neatly on top of paste skin side up. Garnish and serve same as Caviar.

(8) SOUPS.
The quality of all soups depends on the preparation of stock. Special care and attention should be given to its making. Good soup stock cannot be prepared in less than four to six hours, therefore it is absolutely necessary that the stock pot be used whenever it is possible to find room for it on the range.
In making stock for consomme, veal bones should be used if available or the beef shank drawn for this purpose.
Before placing in pot, all bones should be split or cut in small pieces. Cold water should be used in starting stock, as this assists in drawing the nutriment from bones more readily. A bouquet of vegetables should be added, and stock should never be allowed to boil violently, as this tends to cloud stock.
Stock-pots are provided all cars for this purpose, and no excuse will be accepted for the failure to provide soups of good body and above criticism.

Asparagus: Take end trimmings, cut fine, braise with finely cut salt pork and butter and 1 onion. Add flour for roux; have ready half boiled milk and half chicken stock. Strain when done into soup jar. Whip light three egg yolks, add pint of pure cream, stir into strained soup gradually. Season with red pepper, salt and dash of nutmeg. Add garnish of [redacted] freshly chopped asparagus tips.

Beef Broth, Anglaise (English Style):
Cut half pound of raw beef into small dice, dice fine two carrots, 2 turnips, 4 onions. Braise with little butter until vegetables become partly tender, stirring frequently to avoid browning. Add washed raw pearl barley. Make roux in contents, pour in half Espagnole or rich brown sauce, half light tomato sauce. Simmer on range until thoroughly done. Pour into soup jar. Finish with little lemon juice, worcestershire, white pepper, salt and chopped parsley.

Beef Broth, Julienne:
Prepare as above except cut vegetables Julienne, leave out barley, and add when finished, additional garnish of Julienne vegetables cooked in salted water in separate pot; season as above.

Bisque:
Never use this term except for soup made from shell fish or game. Bisque of lobster or other shell fish: Slice 4 onions and salt pork, braise in butter in saute pot, add flour for roux and pour stock made from shells with like amount of rich chicken stock. When cooked season with red pepper and salt and little nutmeg. Add yolks of three eggs well beaten with pure cream. Garnish with meat of shellfish cut in dice. Use sufficient so there will be a few pieces to each portion served.

Consomme:
Take 2 pounds raw beef trimmings, chopped. Cut fine 2 carrots, 2 onions, 1 stalk of celery, (leave out turnips) 1 green pepper, and handful parsley. Mix the above in large pot with 1 dozen eggs, shells and all, 1 bay leaf, six cloves, six whole allspice, six whole pepper, 1 clove of garlic crushed, 1 small can of tomatoes or like amount of fresh. Add 3 gallons of cool soup stock and set on range to come up slowly. Never stir after it starts to simmer. Cook slowly three hours. Strain through cloth spread over Chinese strainer.

The above recipe may be used in making all varieties of consomme desired, also in bringing up any clear soups.

Chicken Gumbo:
2 cups of minced raw ham trimmings, braise in saute pot; when partly cooked add 3 green peppers chopped fine with seed removed, 1 large button of garlic crushed with salt, 3 medium onions cut fine; place in pot with ham and saute until tender. Add flour for light roux, add 1/2 gallon tomatoes chopped fine, add 1 cup of well washed raw rice, fill

with chicken stock, and let boil until rice is thoroughly done. Then add 3 cans of okra, season with salt and white pepper and add some diced chicken.

Chicken with Okra:
Prepare same as above except leave out roux.

Cream of Chicken with Rice:
Boil the chicken well done, skim off grease to make roux, add enough flour to absorb grease. Strain in the boiling chicken stock until about the thickness of rich cream, add plenty of cooked and washed rice, and finely diced chicken. Just before serving add 1 pint of pure cream in which 3 egg yolks have been well beaten.
Do not let boil after adding cream and eggs. Season with salt and red pepper.

Chicken with Leeks:
Take about 4 to 6 large leeks, cut in quarters lengthwise and slice fine. Place in saute pot with little butter or strained chicken butter. Cook until tender but do not brown. Add flour for light roux, strain in chicken stock and add 1 cup of well washed raw rice. Simmer until rice is thoroughly done. Season with salt and white pepper.

Clam Chowder, Fulton Market:
Into pot place 1-1/2 pounds diced salt pork, braise until crisp, add 6 finely cut onions, saute until tender, add flour for heavy roux, pour in good rich beef stock and juice from clams, add 1/2 gallon of chopped tomatoes, 1/2 gallon of diced raw potatoes, and clams washed and cut in two. Season with salt and pepper, powdered thyme and sage. Boil until diced potatoes are done.

Coney Island Clam Chowder:
Prepare same as above except leave out roux.

Boston Clam Chowder:
Same as above except leave out tomatoes and finish with cream.

New England Chowder:
Prepare same as Fulton Market and finish with pure cream.

Ox-Tail Anglaise:
To be made the same as English beef broth (Anglaise) only omit beef, using instead the small end of the tails. Cook well done, with the meat removed from the bones, never serve the bones in the soup.

Tomato Bouillon:
Braise together with ham bone or shank, 2 carrots, 3 onions stalk of celery, 1 green pepper, small clove of garlic, 2 whole cloves, 2 allspice, 2 whole pepper and 1 bay leaf; add 1 gallon of tomatoes and 1 gallon of chicken stock.

Simmer 2 hours and strain through Chinese strainer. Do not puree the residue, leave to drain through strainer, until all liquor passes through.

Tomato Puree:
Prepare the foundation same as for tomato bouillon, then add flour for light roux, add canned tomatoes or canned puree. Simmer 1 hour, season with red pepper, salt and dessert spoon of sugar. Serve with croutons.

Cream of Tomato:
Prepare as for puree of tomato and finish by adding some pure cream, heated before mixing.

Chicken Mulligatawney:
Dice 4 onions, braise in clarified chicken grease until tender, add flour for very light roux; stir in 1 dessert spoon of curry powder, pour in rich chicken stock, add 1 cup of well washed raw rice. Let simmer until rice is well done. Just before removing from range add 2 cups of finely diced raw peeled apples. Season with red pepper and salt.

Puree a la Jackson:
1 pound of mashed potatoes put through Chinese strainer, added to 1 gallon of thin cream soup made from white stock in which has been cooked onions, celery and salt pork or ham bone. Season with salt and pepper, dash of nutmeg. Finish with cream and sprinkle of parsley. Serve with croutons.

Puree of Split Peas:
Boil 3 pounds of well washed split peas with 2 carrots, stalk of celery, 2 onions, piece of salt pork or ham knuckle until peas are well done. Pass through Chinese strainer and thicken with roux of flour and butter. Serve with croutons.

Vegetable:
Cut vegetables (Carrots, turnips, onions, celery, green pepper) Julienne style and braise in pot with small ham bone. Do not brown but cook almost done in this manner, add 1 can of tomatoes (chopped) pour in rich stock and boil until vegetables are thoroughly done.
Season with salt, white pepper, Worcestershire and chopped parsley. In the preparation of this soup always used plenty of vegetables.

Mock Turtle:
Crack a veal shank, place in roast pan with 2 onions, 2 diced carrots, 1 turnip, celery stalk, 1 clove of garlic, 1 bay leaf, 6 cloves, 6 allspice, 6 whole black peppers; braise until brown, (Any raw chicken or turkey feet may be added). Add flour for heavy roux. Remove from pan, placing in large pot on range then pour in rich stock, 1 small can of tomatoes, and simmer 3 hours. Strain and add the following garnish: Diced calf's head if available or lamb's tongue, chopped hard boiled eggs, chopped parsley, lemon juice, shredded rind

of lemon. Quenelles made from yolk of hard boiled eggs mixed with 1 raw egg yolk, thickened with flour and parmesan cheese, rolled out in shape of egg, only very small, dropped in boiling water, cooked five minutes, remove and drop in finished soup. Season soup with salt and pepper and Worcestershire sauce.

Chicken Soup with Noodles:
Braise 2 onions in clarified chicken grease, add flour for light roux. Pour in rich chicken stock, simmer until onions are thoroughly done, add noodles prepared as follows:
3 eggs well beaten into sufficient flour to make very stiff dough. Roll out very thin and allow to stand until almost dry; cut in very thin strips and cook in well seasoned boiling water. Boil for 10 minutes, stirring occasionally. Drain and wash with cold water, saute in butter, adding dash of Worcestershire. Place in soup and serve.

Cream of Celery:
Outside trimmings of celery cut fine, braise with finely cut salt pork and butter and 1 onion. Add flour for heavy roux. Have ready half boiled milk and half chicken stock. Strain when done in soup jar. Whip light 3 egg yolks add pint of pure cream. Stir into strained soup gradually. Season with red pepper, celery salt, dash nutmeg and a little salt.

(9) ESPAGNOLE SAUCE.
Espagnole is the basis of all brown sauces and great care should be taken in its preparation, having it of a good rich brown color and flavor.
Crack a veal shank and ham bone, place in roast pan, pour in some clarified drippings, some diced carrots, turnips, onions, celery and mixed spices. Any raw chicken or duck bones will also add to flavor. Put in oven to brown, stir in flour to make heavy roux and when well browned, put in pot on top of range, add gallon of tomatoes and fill pot with good rich stock, simmer for at least 4 hours and strain. Season with salt and pepper, and Worcestershire. Have Espagnole on hand at all times.

(10) VELOUTE SAUCE.
This is basis of all rich sauces which call for white or yellow sauce foundation, commonly called butter sauce. Prepare with butter roux or grease skimmed from veal stock, simmer at least 3 hours with a bag of mixed spices and strain. Season with salt and white pepper. Very appropriate for chicken cutlets, veal cutlets, sweetbread croquettes or any breaded meat.

(11) TOMATO SAUCE.
Crack ham bone and place in pot with few diced carrots, onions, turnips and 1 green pepper. Add a little bacon grease and mixed spices. Braise together and add flour to make roux, pour in one gallon of tomatoes and gallon of rich stock. Boil for 1 hour and strain through Chinese strainer.

(12) CREOLE SAUCE.
Dice fine some ham trimmings and braise in pot with a little grease. Shredded green peppers, onions and 1 clove of garlic crushed with salt. Do not brown. Pour in 2 quarts of canned or peeled and sliced fresh tomatoes. Simmer for 1 hour. No thickening. Season with salt and white pepper and dash of Worcestershire. Very appropriate for omelets, liberty or salisbury steaks, etc.

(13) BEARNAISE SAUCE.
Mince half onion very fine. Boil in half cup of tarragon vinegar, 1 clove and 1 bay leaf added, for five minutes. Strain over the well beaten yolks of three eggs, remove from fire and stir in gradually 1/4 cup of warm clarified butter, or until the consistency of mayonnaise is reached. Never boil this sauce after incorporating the eggs; season to taste. Add garnish of chopped parsley if no tarragon leaves available.

(14) HOLLANDAISE SAUCE.
Same as above, except leave out onions, and chopped parsley. Appropriate for fish, steaks, chops, and as dressing for asparagus, artichokes or cauliflower.

(15) CREAM SAUCE.
Use butter and flour for roux. Stir in boiling hot milk. Simmer until roux is all absorbed. Have the consistency of rich cream and strain. Never make this with cornstarch or thickening (whitewash). Season to taste, (salt & pepper).

(16) CELERY SAUCE.
Dice celery and cook in stock (chicken) until tender. Use butter and flour for roux and add the stock in which celery was boiled. Strain and add cooked celery and finish with 1 egg yolk well beaten in little cream. Season with celery salt and white pepper.

(17) ENGLISH BREAD SAUCE.
Braise 1 small onion, 1 clove of garlic in small quantity of butter, make light roux with flour, add cream and 1 cup of grated bread crumbs. Season with salt and white pepper. Add little chopped and washed parsley and melted butter. Appropriate for game - ducks, prairie chicken etc.

(18) MAITRE D'HOTEL SAUCE.
Clarify some butter and while hot squeeze in the juice of half lemon. Allow to simmer for few minutes. After removing from the fire finish with chopped and washed parsley. This sauce may also be chilled, molded and served on side with broiled fish.

(19) SAUCE, MEUNIERE.
This is a brown butter sauce which is made in the pan in which meat or fish has been cooked, to which lemon juice and chopped parsley have been added. Pour over meat or fish while hot. This sauce should not be served when too dark or burned.

(20) SAUCE, TARTARE.
Dice fine 1 medium onion, 2 sour pickles, few capers; wash in towel in cold water, wring out dry and mix with cupful of mayonnaise dressing. Finish with chopped parsley. Very appropriate for fried or broiled fish, frog legs, breaded cutlets, etc.

(21) SAUCE, BORDELAISE.
Mince fine 2 onions, 1/2 can mushrooms, 1 clove of garlic - saute in butter, but do not brown. Add some rich Espagnole and season with Worcestershire, dash of lemon juice. When sauce is simmering add marrow fat from 1 shank bone cut in rings. Do not cook violently after putting in marrow. Very appropriate for fish, steaks and veal cutlets.

(22) MAYONNAISE DRESSING.
Yolks of 4 eggs, teaspoon of dry mustard, teaspoon of salt, dash of red pepper, add juice of 2 lemons. Beat with egg whip until smooth, add oil slowly at first, stirring constantly, never raise whip from bottom of bowl while making. If it becomes too thick, reduce with little vinegar. Finish with 1/2 cup pure cream and store in cold place.

(23) COLBERT SAUCE.
Into some rich Espagnole sauce whip some warm melted butter, until smooth and velvety in appearance. Season with lemon juice. Appropriate for broiled meats or fish.

(24) EGG SAUCE.
Into some Veloute sauce mix some finely chopped hard boiled eggs, season with dash of lemon juice and chopped parsley.

(25) HORSERADISH SAUCE.
Into some Veloute sauce mix 1/2 small bottle of horseradish, some chopped parsley, and yolk of 1 egg well beaten. Appropriate for boiled beef.

(26) FINE HERB SAUCE.
Saute in butter some minced onions, 1/2 clove garlic crushed, chopped parsley and fine cut mushrooms. Season with pepper and dash of nutmeg. Pour off excess butter and add espagnole sauce. Simmer for 10 minutes or until onions thoroughly done. Season with dash of Worcestershire and lemon juice. Use with fish, scallops, veal, sweetbreads or brains.
Fine Herb Sauce (White):
Use same ingredients as above except add Veloute sauce instead of Espagnole.

(27) SAUCE, ITALIENNE.
Saute in butter 1 finely minced onion, 1 green pepper, 1 clove of garlic crushed, add 1/2 pint tomato sauce and 1/2 pint Espagnole; simmer 30 minutes. Very appropriate for fish, steaks and chops. Also to be used in dressing stuffed green peppers and tomatoes.

(28) MUSHROOM SAUCE.
Saute some sliced canned mushrooms in some butter and add Espagnole. Simmer and add dash of lemon juice and Worcestershire.

(29) SPANISH SAUCE.
Saute some finely cut bacon ends with 2 finely cut onions, green peppers and clove of garlic crushed with salt. Add flour for light roux and pour in 2 cans of chopped tomatoes. Simmer 1 hour. Season with salt, sprinkle of sugar, and red pepper. Very appropriate for steaks, chops, baked and boiled fish; also may be used for omelets.

(30) SAUCE, FINANCIERE.
Saute in butter a finely diced onion, minced cooked sweetbreads, diced chicken livers. Add rich Espagnole sauce. Simmer 20 minutes. Add some green peas, sliced green olives and sliced mushrooms. Season with dash of lemon juice. Appropriate for veal, sweetbreads, poultry, brains, calf's head entrees, etc.

(31) SAUCE, JARDINIERE.
Into some Espagnole, mix equal parts of diced (1/4 inch square) cooked carrots and turnips, add some cooked green peas, season with dash of lemon juice.

(32) POULETTE SAUCE.
Make a white sauce with strong chicken broth. Then work in 3 egg yolks well whipped with cream. Finish with lemon juice and chopped parsley.

(33) LYONNAISE SAUCE.
Saute 3 onions cut in rings, in butter until tender - mix into pint of tomato sauce and simmer 20 minutes.

(34) REMOULADE SAUCE.
Rub yolks of 3 hard boiled eggs through sieve, mix with equal amount mayonnaise, some chopped parsley, add dash of lemon juice. Appropriate for frog legs, cold meats and meat salads.

(35) ROBERT SAUCE.
Mince 2 onions fine, saute in butter until tender, add teaspoonful of dry mustard, mix into Espagnole and finish with lemon juice. Appropriate for pork chops, tenderloin and pork entrees.

(36) SAUCE, PIQUANTE
Mince 2 onions and 3 sour pickles fine and simmer in little tarragon vinegar until tender and vinegar has cooked away. Mix into Espagnole and finish with little melted butter.

(37) CAPER SAUCE.
Into some Veloute sauce or heavy sauce made from stock in which meat is boiled, add some capers, chopped parsley, teaspoon of tarragon vinegar. Finish with 2 egg yolks well beaten. Appropriate for boiled mutton.

(38) MINT SAUCE.
Two thirds water, 1/3 vinegar and sugar to sweeten, bring to boil and pour over finely chopped and washed fresh mint leaves. Set aside to steep. Serve at room temperature.

(39) SWEET SAUCE (May be listed Caramel or Spice Sauce).
1/4 lb. butter, 1-1/2 cups sugar, put in pot on range and stir until golden brown, add 1-1/2 pints of water, juice of one lemon; season with 1 stick cinnamon, 3 cloves and 2 allspice. Boil down 1/3 and thicken to the consistency of cream with cornstarch. Use as sauce for puddings and fritters.

(40) FRUIT SAUCE.
1 orange, 1 banana, 1 apple, few berries; cut into dice. Boil 1-1/2 cups of sugar and 1-1/2 pints of water to thick syrup; stir in the above fruit, and when fruit is tender, thicken slightly with cornstarch, and serve with puddings, fritters, etc.

(41) HARD SAUCE.
Work 2 pounds of pulverized sugar into 1 pound of butter until creamy. Add the raw white of 1 egg and work until white and smooth. Season with lemon juice. Place in granite pan in refrigerator until set or pass through force bag into fancy forms on buttered paper.

(42) RAISIN SAUCE.
Into some finished sweet sauce (39) mix 1/2 lb. seeded raisins which have been simmered in water until tender.

(43) LEMON SAUCE.
1/4 lb. butter, 1-1/2 pints water, 1-1/2 cups sugar, grated rind of three lemons; boil the above ingredients until thick syrup is obtained. Thicken with cornstarch slightly, and add the juice of three lemons. Whip in the beaten yolks of three eggs and strain.

(44) Vanilla Sauce.
1 quart of milk, 1-1/2 cups sugar, butter size of egg. Bring to boil and thicken slightly with cornstarch, whip in the beaten yolks of three eggs and strain. Season with vanilla.

(45) FISH.
Fish are the most perishable articles of food handled by dining cars; they are liable to spoil quickest if not handled properly, and more likely to cause dissatisfaction if not served properly. They necessarily require care in storing, and never attempt to serve at any time fish which there might be the least doubt in the judgment of the chef as to their condition. In making up of menu, the listing of fish items is of utmost importance. Passengers are liable to be suspicious of any fish listed, which is masked with heavy sauces, or sauces of which they know nothing of. Therefore more success will be had in disposing of fish supply if they are listed with as simple and

appropriate sauce as possible. Serve fried, baked, boiled or broiled.
All fish must be thoroughly cleaned soon as received on the car, washed thoroughly and packed in ice, after salting around back bone.

(46) Never lay skin side of fish on broiler iron first. When individual fish is broiled, such as black bass, brook trout, or any order sized fish, serve whole, only removing back bone. Do not dip or roll in cracker meal, instead dip in oil or butter, dust with paprika and place on hand broiler; season and cook over clear fire. Use Maitre d'hotel or Meuniere sauce with all broiled fish.

In frying order sized fish, remove fins and score well on each side to aid in cooking. Season well with salt and white pepper. Roll in flour only, fry slowly in shallow grease, finish in butter and serve with Meuniere or Tartare sauce. If tomato or other sauces are used, serve in sauce boat on side.

In baking, remove skin of heavy fish and place skinned side down. Use sauce designated on menu. Never bake fish plain and remove from pan to platter and serve covered with sauce from bain marie, as fish is liable to be dry and tasteless. Keep moist at all times and serve from pan, with sauce in which fish is baked, poured around.

When boiling fish, prepare Court Bouillon for cooking; place in pot 1 diced carrot, 1 diced onion, 4 cloves, 4 allspice, some whole black pepper, 1 bay leaf, juice of 1 lemon. Fill pot half full of water. Salt to taste. Boil until flavor of vegetables and spices have blended before putting in fish. Do not cover pot or boil violently.

When preparing sauce for boiled fish utilize stock in which it has been boiled. All leftover boiled fish may be served cold or used in salads, fish cutlets, or flaked au gratin.

It is the desire to prepare our standard varieties of fish in the following manner:

(47) BROOK TROUT, U.P. Mountain Trout Specialty DeLuxe (See Page 49).

(48) BLACK BASS.
Fried or broiled. When fried, score well and roll in flour only.

(49) WHITE FISH.
Broiled, fried, baked or planked.

(50) HALIBUT.
Broiled, boiled, fried or baked.

(51) SALMON.
Boiled, broiled, or baked. As it is difficult to fry it isn't desirable to serve in this manner.

(52) LAKE TROUT.
Broiled, fried or baked.

(53) SMELTS.
Breaded and fried. Serve with Tartare or Remoulade sauce.

(54) SALT MACKEREL.
Soak overnight. When ordered place in pan skin side up and cover with cold water, bring to boil, pour off and fill pan with fresh cold water. When done remove with skimmer, strip off backbone, and discolored skin of belly carefully. Leave on head if not too large a fish. Serve with drawn butter. Garnish with lemon always.

(55) FRESH MACKEREL.
Serve small whole fish broiled same as black bass with backbone removed. If large, fillet and broil.

(56) SHAD.
Broiled, baked, fried or planked.

(57) SHAD ROE.
Broiled or fried.
It is best to place roe in pan and allow to stand in hot oven for a few minutes, before placing on top of range or broiler. This cooks outside eggs and prevents the bursting of roe. Serve with 1 strip of bacon and have roe thoroughly done.

(58) PLANKED FISH.
Never broil fish for planking. Saute in pan in butter until done on one side. Place on plank, cooked side up finish in oven with border of Duchesse potatoes around fish. Garnish with lemon, parsley and Maitre d'hotel sauce.
Use only the heaviest cuts of fish for planking, except when using brook trout or black bass, then use the largest available.

(59) FINNAN HADDIE.
Steamed Maitre d'hotel: Place individual jar finnan haddie in hot water and allow to boil ten minutes. Remove contents of jar and serve whole on toast on hot platter.
Creamed Finnan Haddie "Overland Style": 1 cup of cream thickened with 2 egg yolks, seasoned with salt and pepper. Place contents of individual jar of finnan haddie in the above sauce and serve very hot in casserole. Serve toast on side.
Cold with Mayonnaise: Turn out contents of individual jar finnan haddie on lettuce leaf on cold platter. Garnish with 1/4 lemon. Mayonnaise to be served on side.

Au Gratin: Contents of individual jar finnan haddie mixed with good rich cream sauce, place in buttered shirred egg dish, sprinkle with bread crumbs, place in oven and brown.

Delmonico: Contents of individual jar of finnan haddie mixed in sauce as prepared for "Overland Style" finish with chopped hard boiled egg, sprinkle with chopped parsley and serve very hot in casserole. Toast on the side.

(60) CODFISH, SALT.

All salt fish should be soaked overnight before cooking. After soaking, pour off water, break in small pieces and parboil at least twice in cold water, removing all bones.

Creamed Codfish: After preparing as above, mix in rich cream sauce and add diced potatoes in the proportion of 2 parts codfish to 1 part potato. Season with pepper and service to be in casserole. Toast on the side.

Codfish Cakes: Rib fine, freshened codfish and mix with fresh boiled mashed potatoes, in the proportion of 1/3 codfish to 2/3 potatoes. Season with white pepper and dash of nutmeg, add three yolks of eggs. Mold out, roll in flour. Fry in shallow hot grease until very brown. Serve very hot, with cream sauce and one strip of bacon or salt pork.

(61) FROG LEGS AND SADDLES.

Roll frog legs in flour only if large, and fry slowly in butter. If legs or saddles are small or mediui sized, bread and fry. Serve with Tartare, Remoulade or Maitre d'hotel sauce.

(62) OYSTERS AND SHELL FISH.

Oysters when received on car should be washed thoroughly and placed in container with perforated bottom and stored in lowest compartment in refrigerator.

In opening shell oysters, care should be used in lifting top shell to avoid tearing, loosen from bottom shell before serving.

(63) SHELL ROAST A LA RICHELIEU.

Remove top shell of oyster, drain off liquor into some Spanish sauce and simmer down thick. Place small spoonful of sauce on each opened oyster in shell, place small piece of salt pork on top of sauce, sprinkle with grated bread crumbs and brown in oven. Serve on hot platter. Dress each oyster with drawn butter.

(64) SHELL ROAST WITH GREEN PEPPERS.

Remove top shell of oyster, cover each oyster in bottom shell with finely minced sauted green peppers, 1/4 strip of bacon, sprinkle with grated bread crumbs and parmesan cheese, brown in oven and serve on hot platter. Dress each oyster with drawn butter.

(65) SHELL ROAST AU GRATIN

Remove top shell of oyster, pour off liquor, cover each oyster with teaspoon of rich, heavy cream sauce, sprinkle with grated bread crumbs and parmesan cheese, brown in oven, dress each oyster with melted butter and serve on hot platter.

(66) CLAMS IN SHELL

Shell clams are to be handled same as shell oysters.

The above recipes can be applied in preparing dishes with clams.

(67) OYSTERS, N.Y. COUNTS.
Stews - 6 oysters to portion placed in stew pan with little liquor, simmer until edges curl, skim and add boiling milk and piece of butter. Season with white pepper and salt. Serve very hot.

Cream Stews prepared same as above except use CREAM instead of milk.

(68) Fried:
Select large oysters, season with salt and pepper. Place in cracker meal and shake well, then in egg and back into cracker meal. Do not press the breaded oyster hard between the hands. Fry in pan in shallow grease. Always serve fried oysters on toast. Dress with melted butter and serve hot.

(69) BROILED.
Six large oysters, roll in bread crumbs. Season with salt and pepper. Dip in oil or butter, place on hand broiler and broil over clear fire until golden brown, serve on toast. Pour over same melted butter or celery sauce.

(70) CALIFORNIA PEPPER PAN ROAST.
Select six large oysters. Saute in butter with a little liquor of oysters adding finely diced green peppers and 1 finely chopped pimento. Season with salt and pepper and dash of lemon juice. Serve on toast in shirred egg dish. Garnish with strip of bacon.

(71) OYSTERS SAUTE IN BUTTER.
Six large oysters sauted in butter seasoned with salt and pepper served on toast, butter from pan poured over same. Serve very hot.

(72) NEPTUNE STEW
3 large oysters, 3 little neck clams, prepare same as for oyster stew. Serve in tureen with small slices of very brown toast.

(73) STEAMED CLAMS (7 Eastern Little-Neck or 12 West-Coast small)
Clams placed in sauce pan with little water; season with little salt, cover pan and steam. When clam shells appear slightly open, remove from pan and serve on folded napkin, just as they are removed from sauce pan, do not remove any part of the shells. Strain liquor into A.D. cup and serve also serve melted butter on side.

(74) CLAM FRITTERS
Remove clam from shell; use ordinary fritter batter omitting the sugar. Serve 7 clams to the order. Celery sauce is very appropriate for the service of this dish.

(75) COCKTAILS (SEAFOOD)
All cocktail sauce must be prepared in the kitchen by the chef.

Cocktail Sauce: Half bottle of catsup, 2 tablespoons Worcestershire sauce, juice of one lemon; mix well and store in cool place. No Tobasco sauce to be used in mixing this sauce. In preparing cocktail, fill the small insert glass 3/4 full of desired oysters, shredded crabmeat or diced cold lobster; cover with the above sauce and pass to the pantry where waiter will insert in large glass stem.

(76) LOBSTER, BROILED LIVE.
Split the green lobster through middle, from head to tail, remove stomach and body gut, wash thoroughly. Remove claws and crack. Butter and place on wire hand broiler and broil until entire shell is red and meat loose from shell. Serve hot.

(77) COLD LOBSTER, BOILED.
Prepare for service same as broiled lobster. Serve cold after boiling.

(78) LOBSTER A LA NEWBURG.
Meat from 1/3 large cold boiled lobster, diced, sauted in butter. 1 cup of pure cream thickened with yolks of three eggs, seasoned with salt and white pepper and dash of nutmeg. Serve very hot. Three thin slices of trimmed toast to be served on the side. If chafing dish is used, prepare as above and pour into chafing dish pan. Toast to be served on the side.

(79) BROCHETTES OF FRESH LOBSTER.
Slice tail of large lobster very thin, place on skewer with alternate slices of parboiled bacon. Broil and serve on toast with Maitre d'hotel sauce.

(80) LOBSTER, CURRIED.
Lobster meat diced and simmered in rich curry sauce slightly flavored with anchovy essence. Serve with rice border on toast.

(81) LOBSTER CUTLETS.
Slice thin, meat from tail of large lobster. Bread and fry in butter. Serve hot on toast with fried tomato and hot chili sauce. Lemon garnish.

(82) FRESH LOBSTER SAUTE WITH GREEN PEPPERS
Meat of 1/3 large cold boiled lobster, simmered in sauce composed of 1/2 green pepper blanched and diced, 1 medium, fresh tomato peeled and chopped, seasoned with salt, white pepper and paprika and served very hot in casserole. Toast on the side.

(83) LOBSTER, DELMONICO.
Meat of 1/3 large cold boiled lobster sauted in butter, add sauce prepared as for Newburg. Finish with chopped hard boiled eggs and served similar to a la Newburg.

(84) FOR PREPARATION OF CRABMEAT OR FRESH SHRIMP DISHES, FOLLOW RECIPES GIVEN FOR FRESH LOBSTER.

(85) IN FRYING SOFT SHELL CRABS
Remove sand flipper, wash out cavity good in cold water; Dip in heavy egg wash, then in flour, back into egg wash and drop into hot grease. Cook very brown, drain and serve with tartare or Remoulade sauce.

(86) LOBSTER, CRABMEAT OR SHRIMP SALAD.
1/3 diced celery, 2/3 diced meat, season with oil and vinegar, salt and pepper. For full portion, mold in double egg cup, half portion in A.D. coffee cup. Dress with mayonnaise, strip with pimento, quartered hard boiled egg arranged around salad and few capers sprinkled over; whole egg quartered for full portion as garnish; half egg quartered for half portion.

(87) DEVILED CRAB.
Shredded crabmeat seasoned with hard boiled egg put through sieve, dry mustard, dash of Worcestershire sauce, salt and pepper and some hot melted butter poured over. Place back into large shell or two of the standard prepared dry shells. Cover with bread crumbs and melted butter. Bake in oven until brown.

(88) SCALLOPS.
Bread and fry. Serve hot.

(89) BACON.
Should be broiled at all times when served, unless ordered fried by the guest. Should be broiled from the raw except in case of heavy train, when it should be partly cooked in oven to break the grain of meat and finished on the broiler, when ordered.

(90) BEEF, STORING AND COOKING.
Cooks must understand that the most expensive and delicate portions of the beef are not necessarily the best, for more nourishing and tasty dishes can be often obtained from the cheaper cuts, as the flank or brisket. Much unnecessary cost of meals is incurred because meals are not planned sufficiently in advance to allow the trimmings and tougher parts, which require longer cooking, to be utilized. Meat from young animals is more tender, but less nutritious than that from animals of mature age.

Beef and mutton are always in season and should be extensively used, with their by-products. Mutton is very much desired by the traveling public as it is easy of digestion and very nourishing. The strong mutton flavor so often found can be eliminated by carefully removing pink skin above fat on outer surface of meat before roasting or boiling..

To distinguish lamb from mutton: The meat of former is white and the bones are red and tough, while the meat of mutton is bright red and the bones are smooth, white and brittle.

It is desired to eliminate as much as possible all fried dishes from menus. Use instead dishes prepared by roasting, potting, braising, broiling, stewing, boiling or fricasseeing.

Always roast meats in hot oven at first, to sear the outside, and retain their juices. Temperature may be reduced later and finished in medium oven. Never puncture roast with fork while cooking. Turn over by placing fork underneath and lifting up. Always make gravy in pan in which meat is roasted. When placing roast in oven always cover with a mixture of cut vegetables composed of carrots, turnips and onions. A few mixed spices may be added if desired.

In broiling, the fire must be kept hot and clear and as in roasting the object is to retain all natural juices of meat, therefore it is necessary to sear outside of meat quickly. When this is done meat should be moved farther forward on broiler and finished slowly.

In stewing, never boil violently as toughness will result, and flavor is spoiled. Blanch all stews by bringing to boil and pouring off water and replace with fresh.

In boiling meats have water boiling previous to immersing meat, and cook slowly on back of range.

Frying is one of the least understood methods of cooking and one of the most poorly performed. Frying and sauteing are different. Fried dishes ordinarily are meant those dishes cooked in deep grease, while sauteing is cooking in pan with very little grease and "tossing about" to prevent burning to obtain nice color on all sides. The best medium for frying is vegetable oils. These will stand a higher degree of heat without burning than lard or beef fats.

Save all bread crusts to prepare breading, as this preparation is much more desirable, not absorbing grease as does the prepared crackermeal. Always strain grease after frying breaded meats, etc., as particles that have fallen into it will burn and spoil grease.

(91) BEEF A LA MODE.

Soak beef overnight in two-thirds water and one-third vinegar, spiced with bay leaves, cloves, allspice, salt, slices of onion, carrot and turnip. Take out and put in roasting pan and roast with cut up onions, carrots and turnips, until brown, add flour to make roux, add stock to cover meat and simmer until thoroughly done. Strain sauce and season. Serve with any suitable garnish, such as spaghetti, potato pancakes, stuffed peppers or tomatoes, dumplings or noodles.

(92) BEEF STEW, BROWNED.

Use raw beef, cut into inch pieces. Put in pot with vegetables, carrots, turnips and onions cut in dice, with sufficient grease to start the moisture from the meat. Cook till slightly browned and add flour for roux. Add stock and let simmer for 2 hours or until tender, add quart of chopped tomatoes, and season to taste.

(93) CHIPPED DRIED BEEF.
Always parboil beef before putting into cream sauce. Chipped beef may be served with scrambled eggs, encasserole, or any appropriate manner desired.

(94) SHORT RIBS OF BEEF.
Cut about two inches wide off of ribs. Place in roast pan, cover with cut vegetables and roast until tender, add water when dry or when grease in pan is too hot. Allow twenty minutes to pound, and longer if oven is not fast. Pour off excess grease and prepare gravy in pan in oven; strain gravy through Chinese strainer. In potting short ribs, cut in pieces (one rib to piece) and cook similar to browned beef stew.

(95) PRIME ROAST BEEF.
Remove short ribs and back bone, also the shoulder blade and meat covering up to the third rib which can be utilized in making stews, Hamburger, etc. Securely tie rib with twine before roasting, put in pan, add cut vegetables, and roast, allowing 15 minutes to pound or until medium done, never well done. Prepare au jus in pan meat was roasted in.

(96) OX TAILS.
Unjoint with knife, never chop with cleaver. Use thick end about half way down. Prepare similar to potted short ribs and cook thoroughly done until meat will come loose from bone easily. Garnish with Jardiniere, Noodles, kidney or lima beans.

(97) TENDERLOIN OF BEEF.
Where whole tenderloin strip is used as roasted or braised, always lard same by forcing strips of salt pork lengthwise the strip, with aid of larding needle. Cook medium done and serve with Jardiniere sauce, mushrooms, Cepes, stuffed pepper, Bordelaise or Bearnaise sauces.

(98) TENDERLOIN STEAKS.
A la Stanley: Garnish with 1/2 fried banana on top, horseradish sauce on one end, mold of rice on the other, steak to be laid on bed of Espagnole sauce.

(99) TENDERLOIN STEAK "BIJOU".
Garnish with stuffed tomatoes and Espagnole.

(100) HAMBURG (LIBERTY) STEAK.
Grind meat and add about one-third grated bread crumbs, two raw eggs, small amount of chopped and sauted onion, salt and pepper, mold and fry in pan. Serve with Spanish, tomato or any tart sauce.

(101) SALISBURY STEAK.
Prepared similar to hamburger (Liberty) only omitting onion, and broiled instead of fried. Sauces similar to Hamburg (Liberty) steak.

(102) PLANKED STEAKS.
Broil rare, finish off on plank in oven. Prepare plank with border of mashed or Duchesse potatoes, using pastry bag and star tube, making a cell for the following garnish: Asparagus tips at one end, half stuffed pepper at the other end, portion of cauliflower on one side, peas and string beans on the other. Diced beets on each side. Have garnish and finished plank very hot; just before serving cover steak with rich mushroom sauce. Always arrange garnish neatly. To be listed, "Planked (give name of steak) Overland Style".

(103) SWEETBREADS.
When receiving sweetbreads on car, wash immediately and allow to stand in cold salt water for one hour. Remove tough outside skin, and boil, after "blanching" in water containing a diced carrot, turnip, onion and few mixed spices. Juice of half lemon or tablespoon of vinegar should be added to water while cooking. Prepared in this manner, sweetbreads are ready for sweetbread recipes following.

(104) CALF'S BRAINS.
Allow to stand in cold salt water for one hour and remove outside skin. Wash thoroughly and parboil similar to sweetbreads.

(105) KIDNEY, SAUTE.
Split kidney and remove the tough center; cut in dice and after "blanching" or parboiling, place in saute pot with little butter and some finely diced onion. Braise until brown, and make roux with butter and flour, pour in some rich stock, add pint of tomato sauce and simmer until done. Season with salt, pepper, and dash of Worcestershire sauce. Serve en casserole or on platter garnished with noodles, kidney beans or other appropriate garnish.

(106) SWEETBREADS BROILED.
Take sweetbreads, after boiling as above, cut in half inch slices, roll in cracker crumbs, dip in butter and broil over clear fire. Serve with peas, anchovy sauce, etc.

(107) SWEETBREADS, BRAISED WITH MUSHROOMS.
Place whole sweetbreads in small braising pan, cover with finely diced onion, and carrot, and braise until brown. Pour over some rich mushroom sauce and allow to braise in sauce for 20 minutes. Serve en casserole very hot direct from pan in which they were prepared.

(108) SWEETBREADS, SAUTE.
Prepare sweetbreads as for broiling and saute in pan with little butter until brown. Serve with peas or any appropriate sauce, similar to broiled sweetbreads.

(109) CALF'S BRAINS IN BROWN BUTTER.
Take brains from water after preparing as above, wipe dry and put into pan with some butter; do not roll in

flour or crumbs; cook plain. When well done and brown, squeeze half a lemon on same. Serve by pouring the browned butter over them and dust with parsley.

(110) CALF'S BRAINS BREADED.
Roll brains in crumbs, then in egg wash and back in crumbs; fry brown and serve with tomato sauce or tartare sauce in ramekin on side.

(111) CALF'S BRAINS, AU GRATIN.
Mince brains fine and mix with cream sauce. Fill shirred egg dish and cover with grated cheese and bread crumbs. Bake brown in oven and serve very hot.

(112) VEAL FRICASSEE.
Dice veal in inch squares, place in pot with sufficient grease to prevent meat from sticking to pot. Braise until slightly browned, stir in sufficient flour for roux, pour in hot stock, and simmer until tender. Season and serve with dumplings, steamed rice or other appropriate garnish.

(113) VEAL STEW.
Prepare similar to beef or lamb stew.

(114) GOULASH.
Dice veal in inch squares. Place in saute pot with sufficient grease to prevent meat from sticking to pot. Place in pot small whole onions, 1 clove of garlic crushed with salt. Season highly with paprika, salt and pepper. When half done add raw potatoes, equal to half the amount of meat used. Cut potatoes in dice 1/2 inch square or whole small one; half a can of tomatoes chopped, stock enough to cover (no roux) and simmer until done. Serve with garnish similar to that of pot roast or beef a la mode.

(115) VEAL CUTLETS.
Cut 1/4 inch thick off the round of the veal, roll in flour and saute in shallow grease or butter. If served with pan gravy, prepare sauce in pan in which the cutlet is cooked. May be served garnished with fried tomato, spaghetti, or any appropriate garnish.

(116) PAPRIKA SCHNITZEL.
Take a portion of veal cutlet, dust with paprika, saute in butter with minced onion, half a clove of garlic crushed with salt. Prepare sauce in pan in which cutlet is cooked, replace cutlet in sauce and allow to simmer till thoroughly done. Allow half tablespoon of flour for roux and use rich stock, not milk, in preparation of sauce. Add paprika until taste is quite pronounced. Strain sauce and serve Schnitzel direct from sauce.

(117) VEAL CHOPS.
Either fried or broiled. If fried prepare similar to the cutlet. If broiled, dip in butter or oil and broil over clear fire.

(118) MUTTON OR LAMB.

Boiled Mutton: Remove pink outside skin from leg or shoulder. Remove bone, roll and tie securely; plunge into boiling water in which has been placed 1 diced carrot, 1 onion, (cloved) 1 turnip and a little salt. The juice of half a lemon added to water in which mutton is boiled, whitens the meat and improves the flavor. Never boil violently, as this toughens the meat. Serve with caper sauce, or with spinach, chopped fine and sauted in butter. May be served also with Spanish sauce, mashed turnips or Bearnaise sauce.

(119) ROAST MUTTON.

Prepare joint as for boiling and place in roast pan with raw cut vegetables as above. Roast in hot oven to start and reduce heat as roasting advances. Prepare gravy in pan meat is roasted in. Serve roast mutton with slightly thickened gravy or demi-glace. Prepare lamb in same manner. Serve only the natural gravy with lamb, unthickened, by pouring rich soup stock in roast pan and straining after roast is removed. Always roast part of the lamb rack, or mutton rack with joint, serving one rib to each order.
Serve with mint sauce, jelly or peas.

(120) BRAISED LEG OF MUTTON OR LAMB

Prepare joint as for boiling, and place in saute pot with cut up vegetables. When vegetables are browned, remove joint, make gravy and replace meat to simmer in sauce till done. Strain sauce before being served.

(121) MUTTON OR LAMB CHOPS.

Trim racks, save trimmings for stews and fricassees, leaving 1-1/2 inches of bone, for placing of frill. Scrape bone clean and trim chop carefully of the outer skin. Broil over clear fire, until meat is firm to touch. Serve with toast garnish.

(122) PORK ROAST.

Remove chine bone from loin with saw; place in roast pan with diced vegetables. Roast well done. Prepare gravy in roast pan.

(123) PORK SAUSAGE.

2# of pork butts, 1/4 ounce of leaf sage, or 1 heaping tablespoon ground sage, 1 level teaspoon of ground black pepper and two level teaspoons of salt. Pick stems from sage and rub to powder between hands. Mix seasoning with meat before grinding and pass through meat grinder twice, using small size cutter. Mold in round cakes, 3 inches across, 1/2 inch thick, raw, allowing 1/2 pound of pork to each portion of two cakes. Fry slowly in frying pan and serve with fried apples or mashed potatoes.

(124) PORK TENDERLOIN.

Broiled. Remove tough outside membrane, split lengthwise from one side, but not entirely through. Fold back the two

split surfaces and score slightly to prevent the tenderloin from curling up while broiling. Serve with stuffed tomato, or cream sauce.

(125) PORK TENDERLOIN FRIED.
Remove tough outside membrane, cut tenderloin into three pieces crosswise, flatten each piece with cleaver, roll in flour and saute in pan with little grease. Prepare gravy in pan when done and serve with any garnish suitable.

(126) PORK TENDERLOIN STUFFED.
Prepare as for broiling, flatten with cleaver slightly, place dressing or forcemeat in center, roll and hold in shape by inserting toothpick. Place in braising pan or small roast pan with diced vegetables and cook well done.

(127) CORNED BEEF.
Put on fire in cold water, when brought to boil, pour off water, returning to fire in fresh cold water and boil until tender. Serve hot with cabbage or other vegetable; also very appropriate served cold with cold slaw, Mexican slaw, potato salad, or combination vegetable salad.

(128) NEW ENGLAND BOILED DINNER.
Composed of boiled cabbage, corned beef, pickled pork, whole carrots, whole beets, boiled onions, turnips and boiled potatoes. All vegetables to be cooked whole (never cut in fancy shapes) and served natural. They must be cooked in the liquor from cooked corned beef or with same, except the beets, which must be cooked separate. Serve hot.

(129) OTHER BOILED DINNERS.
Under this head may be listed all combinations of boiled meats and vegetables or boiled meats with sauces.

(130) HAM
In boiling ham for cold meat, should a whole ham be prepared, it should be boned, put on fire in cold water, boiled 3 hours, removed from fire and allowed to remain in the water in which is was boiled until thoroughly cold. Where travel justifies, a whole ham should be boiled at one time. In cutting up ham for broiling or frying, the sliced ham should never be thinner than 1/8 inch in thickness.

(131) FOWL.
Turkey: Stuff with oyster, chestnut, celery or sage dressing. Truss, place in roast pan, cover with diced vegetables as for other roasts, baste frequently while roasting and finish roasting breast down to conserve moisture in the white meat. In carving, remove all dark meat and cut up, but slice the breast only as ordered. Serve portion of both varieties meat - two pieces of the dark meat and two full slices of breast covering. Do not place gravy over the white meat but pour over the dressing before arranging the breast cuts of fowl. Serve always with cranberry sauce.

(132) TURKEY ENTREES.
May be listed and prepared as chicken a la King, creamed, croquettes, hash or served cold with jelly or cranberry sauce.

(133) FOWL.
When using hens for stew, fricassee or pie, boil whole until tender or until the meat of thighs will come loose from the bone. Skim the stock and use the chicken fat for making of roux instead of butter. For fricassee place grease in pot and add sufficient flour to absorb grease, pour in hot stock that chickens were boiled in. Have sauce thick enough to adhere to meat. Serve with peas, rice timbals or other appropriate garnish.

(134) CHICKEN PIE, BAKED.
Remove bones from cooked chicken, allowing pieces to remain as whole as possible. Place in meat pie dish, surrounded with assorted vegetables cut parisienne style, pour over sauce similar to above recipe (133). Cover with rich pie dough and bake until the crust is browned. Serve in dish in which baked.

(135) CHICKEN POT PIE.
Prepare similar to fricassee and serve with dumplings prepared as follows: To one pound of flour take 2-1/2 heaping teaspoonsful baking powder, a little salt, and enough milk to make dough of consistency of biscuit dough. Cook in sauce by dropping in a tablespoonful at a time.

(136) ROAST CHICKEN.
Young chickens should be selected for roasting - ones with breast bone still soft to touch. Stuff with dressing and roast until done. Baste often during the roasting. When placing in roast pan lay on side, never on back, as moisture will leave breast making it dry and tasteless. Prepare gravy in pan in which chickens were roasted.

(137) SPRING CHICKEN FRIED.
All fried chicken should be disjointed before frying. Roll in flour and fry in butter until meat will come from bones easily.

(138) CHICKEN WITH CORN FRITTERS.
Prepare and fry chicken as above. Serve corn fritters one on each end of platter. Placing chicken on bed of cream sauce prepared in pan in which chicken was cooked.
Corn Fritters:
1/2# of flour, 1 heaping teaspoonful of baking powder, little salt, half teaspoonful of sugar, and enough flour to make stiff batter. Adding half can of corn and two beaten eggs to mixture. Fry by dropping with tablespoon in little grease in pan.

(139) BROILED CHICKEN.
Break the thigh bone of half a chicken by striking with blunt edge of cleaver, dip in melted butter or oil and broil in hand broiler over brisk, clear fire.

(140) SMOTHERED CHICKEN.
Unjoint chicken, roll in flour and fry in butter in covered pan. When done take out, make cream gravy in pan and serve similar to fried chicken.

(141) CHICKEN MARENGO.
Unjoint chicken, roll in flour and fry brown in butter or oil. Stir half tablespoonful of flour in pan and brown, use strong stock for gravy, and season with salt, pepper and dash of Worcestershire sauce. Add some whole mushrooms and vegetables cut parisienne style. Place chicken back in sauce and simmer while preparing puffed egg - viz.: Have some oil in shallow pot, allow to become very hot, drop in egg, and when done place on top of chicken; serve very hot.

(142) CHICKEN CROQUETTES.
Grind chicken through food grinder, using all giblets and trimmings and leftover chicken. Season with salt, nutmeg and white pepper. Make a roux, using butter in which minced onions, celery, and mushrooms have been sauted, taking care not to brown them. Add flour to take up butter, and add just enough stock to make thick paste. Put in ground chicken and mix thoroughly, adding two or three egg yolks last. Set aside to get cold and it is ready to mold into cutlets, croquettes, etc.
Above to be followed in making of all kinds of croquettes and cutlets. Garnish with creamed peas, mushrooms, spaghetti, noodles, etc.

(143) DUCK, ROAST.
Prepare similar to and roast as roast chicken, as described above.

(144) DUCK ENTREES, SALMI
Use leftover duck from roast. Cut in quarters and simmer in duck gravy. Prepare some parisienne vegetables and place in with duck. Serve en casserole with garniture of green olives with pits removed, and apple sauce on side.

(145) WILD DUCK.
All wild game to be roasted should be stuffed with celery. Mallard ducks to be roasted 16 to 20 minutes. Teal or butter ball 12 to 16 minutes. Serve with fried hominy and jelly. Sauce boat of gravy on side. Or English bread sauce.

(146) GOOSE, ROAST.
Prepare goose by stuffing with dressing, placing in pan with diced vegetables. Roast in hot oven and when browned, cover with another pan, reduce heat in oven and finish slowly. Do not pour water on goose while roasting as this tends to toughen meat. If roasted in covered pan, the addition of water is not necessary. Always brown goose on breast first by laying fowl on its back. Turn over and finish roasting with breast resting on bottom of pan. This prevents meat from becoming dry and tasteless.

Goose Entrees:
Prepare similar to duck entrees. Serve with noodles, green olives, etc.

(147) EGGS.
Never serve an order of eggs fried, shirred or poached with the yolks broken.
Poached eggs are easiest prepared in shallow pan of slightly salted water. Have the water at the boiling point, never boil after immersing the eggs. Drop the eggs in water, one at a time with a circular motion, which tends to hold the white of the egg more closely to the yolk. When the white is set, lift out of the water gently and place on rounds of hot toast, about three inches across. Trim ragged edges of egg white that overlap the toast with cutter or knife, before serving.
In frying eggs always use clean sweet grease or butter, and if a well done order of eggs is desired or ordered, place a tablespoon of water in pan while frying and cover pan tight. This will thoroughly cook the eggs without burning and adds to their flavor.

(148) OMELETS.
Use two eggs whipped very light with the addition of tablespoon of cream to each omelet. Drop in hot, slightly buttered pan and roll by using slight jerky motion of egg pan toward you. Never use egg slicer or palette knife in forming. Practice without these aids will make rolling of omelet very easy and better results obtained. Never serve omelet browned or cooked hard, unless so ordered by passenger. Serve direct from pan to table in order to obtain perfect service and best results.

(149) CODDLED EGGS.
Have water in pot boiling, drop eggs in shell, into water, cover pot and remove from range. Allow to remain in water 4 to 10 minutes as ordered. Very good for invalids or babies, as they are very easy of digestion. Serve as boiled eggs.

(150) SPECIALTY ORDERS OF EGGS.
Any appropriate combination of eggs permissible if properly prepared and listed. Have them listed however, as near as possible to designate the garnish used. Understand the plainer the combination and clearer the mode of preparation is understood by the passenger, the more ready sale will be obtained.

(151) EGGS WITH POTTED HAM.
2 rounds of fresh made buttered toast, spread thickly with potted ham and place a poached egg on each slice. Serve hot.

(152) EGGS WITH BROWN BUTTER.
Place in pan 1 ounce of cold butter. When hot and foaming, drop in 2 eggs, when butter is brown, remove eggs, place on

platter, sprinkle in brown butter in pan a few drops of tarragon vinegar and pour over eggs on platter. Garnish with toast and parsley.

(153) EGGS SPANISH STYLE.
2 poached eggs placed on two molds of rissoto (molded in ramekin) on hot platter with little Spanish sauce poured around. Garnish with toast and chopped parsley.

(154) EGGS WITH FRIED TOMATOES.
2 poached eggs placed on two slices of peeled fresh tomato which have been breaded and fried. Garnish with toast and parsley.

(155) EGGS POACHED WITH SPINACH.
1 large basting spoon of cooked and chopped spinach well seasoned, placed in center of hot medium platter and 2 poached eggs arranged neatly on top. Garnish with toast and parsley.

(156) EGGS TAVERN STYLE.
2 poached eggs placed on buttered rounds of toast, garnish with two fried oysters and 1 strip of bacon.

(157) EGGS IN CREAM.
2 eggs shirred in a little pure cream with parmesan cheese sprinkled over before baking.

(158) EGGS VIRGINIA STYLE.
1 horseshoe cut of raw ham, parboil, saute in butter. Place ham in shirred egg dish, pour butter from pan over, place two raw eggs on top of ham and finish in the oven.

(159) EGGS A LA CREOLE.
2 raw eggs dropped singly in hot oil, puffed into round shape, placed on round pieces of toast, a mold of plain rice between eggs, and Spanish sauce poured around. Garnish with chopped parsley.

(160) EGGS A LA BENEDICT.
2 poached eggs placed on rounds of freshly made toast or toasted corn muffin, on which has been placed round of broiled ham (size of toast or muffin). Pour over some Hollandaise sauce and sprinkle each egg with little paprika.

(161) EGGS MORNAY.
2 poached eggs placed on rounds of toast and covered with cream sauce in which parmesan cheese has been mixed. Garnish with chopped parsley.

(162) EGGS VIENNA STYLE.
2 eggs poached in pure cream and placed on rounds of toast and cream poured over. Garnish with 2 strips of bacon. No chopped parsley or en branch.

(163) OMELETS.
All sweet omelets should be sprinkled with pulverized sugar and scored with hot wire. No sweet omelet is to be garnished with parsley.

(164) SALADS, CHICKEN.
White meat only to be used. Cut meat in dice 1/4 inch square, mix with celery cut in same size dice. 2/3 chicken and 1/3 celery. Season with oil and vinegar, salt and white pepper.

(165) COMBINATION VEGETABLE SALAD.
This is a good salad to utilize any small amount of left-over cooked vegetables. Finely diced cooked carrots, celery, peas, string beans, cauliflower, mixed with French dressing. Serve garnished with pimento and chopped parsley.

(166) SALAD A LA RUSSE.
Use mixture of vegetables prepared as above (165) add diced smoked ox-tongue and serve, garnished as above (165).

(167) CAULIFLOWER AND ASPARAGUS TIP SALAD.
On bed of lettuce on small platter, place floweret of cauliflower trimmed carefully, cover with mayonnaise or French dressing, strip with pimento. Arrange on each end of platter 4 asparagus tips, 2 quarters of hard boiled egg on each side of cauliflower in center of platter. Garnish with slices of pickled beet, chopped parsley sprinkled on top.

(168) VEAL WITH STRING BEAN SALAD.
Cut cold roast veal Julienne, add 1/3 cooked string beans, mix with French dressing, place on bed of lettuce, garnish with hard boiled egg, pimento and chopped parsley.

(169) ARTICHOKE AND FRESH TOMATO SALAD.
Dice bottom of artichoke mix with twice the amount of chopped fresh tomatoes that have been peeled, mix with French dressing. Garnish and serve same as (168).

(170) FRESH TOMATO SALAD.
Cut a large peeled tomato into quarters almost through tomato, place on lettuce leaf on tea plate. Slightly spread apart the cut sections and pour over French dressing or mayonnaise.

(171) TOMATOES STUFFED WITH CHICKEN SALAD.
1 large peeled fresh tomato. Hollow out center and stuff with half portion of chicken salad, top with mayonnaise dressing. Strip with pimento and serve on bed of lettuce on tea plate.

(172) WATER CRESS SALAD.
Wash and pick over carefully tender cress. Fill single compport, dress with French dressing, garnish with whole hard boiled egg sliced, and few strips of pickled beet nicely arranged on top.

(173) POTATO SALAD.
Slice thin freshly boiled potatoes and some thin sliced raw onions. Fry crisp some finely diced bacon, pour over while hot 1/2 cup of vinegar, simmer until grease of bacon and vinegar have blended, pour over the potatoes and onions. Add some mayonnaise or cream salad dressing, mix thoroughly adding chopped parsley, salt and white pepper.

(174) LETTUCE AND TOMATO SALAD.
1 small head of lettuce quarters, 1 large tomato, peeled and quartered. Arrange tomato and lettuce neatly in soup coupe plate, serve with French dressing or any prepared salad dressing desired.
Individual portion: Serve on tea plate.

(175) FRUIT SALAD.
Any combination of four or more fruits available, diced, molded in coffee cup, serve on lettuce leaf in single comport. Dressing as desired - French, mayonnaise or boiled salad dressing. Whipped cream also may be used in dressing this salad.
Individual portion: Serve on teaplate.

(176) THOUSAND ISLAND DRESSING.
Sufficient for four persons. 2 hard boiled eggs chopped fine; 1/2 green pepper chopped; 1/2 pimento chopped; 4 young onions cut fine, mix with 4 tablespoonsful of mayonnaise in which has been mixed 2 tablespoonsful of chili sauce, and 1 tablespoon of tarragon vinegar. Season with salt and paprika.

(177) ROQUEFORT CHEESE DRESSING.
1/2 portion of roquefort cheese, mixed thoroughly with yolk of 1 hard boiled egg, add alternately vinegar, oil, and paprika until consistency of boiled salad dressing. Season with salt. Serve in sauce boat.

(178) VEGETABLES, COOKING AND PREPARATION OF
Featuring of fresh vegetables on menu is very essential, and the best assortment the market affords should be carried and listed at all meals. They are greatly relished by the traveling public and can be readily disposed of if properly prepared and served hot and freshly cooked.
Special care must be used in cooking of all fresh vegetables to retain as much of the natural flavor and color as possible. Water must be boiling previous to cooking, as this is essential in retaining natural color and an aid to quicker cooking. Especially is this true in the cooking of new green peas. Never place in water any artificial coloring material or imaginary aids to quicker cooking (such as soda, copper, etc.)
In the cooking of beets never trim tops too close. Leave about three inches of stalk, also leave bottom stem. This keeps the beets from bleeding and losing their color and flavor.

Do not immediately place covers on pots containing fresh vegetables while cooking. Allow sufficient time for rancid vegetable odor and volatile matter to evaporate. About five minutes is sufficient after commencing to boil.

In cooking of string or wax beans or Brussels sprouts, always place bone of ham or clean bacon rind in pot with vegetables.

(179) In cooking corn on the cob, remove all silk with a new scrub brush. Place 2 gallons of water in pot and 1 quart of milk, no salt. When boiling drop in corn and cook twenty minutes. Remove from fire and place in steam table jar. Longer cooking of corn causes it to become tough and discolored. Corn must be kept hot.

Corn that is left over may be used in various ways, as: New corn fritters, corn and green peppers saute, or au gratin.

(180) In the preparation of fresh mushrooms, previous to cooking care should be used in peeling and trimming tops and washing thoroughly. Reserve stems to be used in sauces. Roll each mushroom in flour and saute in butter in tightly covered pan, smooth side of mushroom down. Serve on medium platter smooth side up, with generous portion of butter poured over. For broiling, dip in butter and broil over a clear fire.

(181) The cooking of potatoes should have special attention from the chef, as he is directly responsible for their service:

Mashed Potatoes: Use freshly boiled potatoes or steamed if steamer available. Use patent potato masher, and whip till light and fluffy using cream and butter in their preparation. Careful seasoning is also to be looked after. Care should be taken to avoid the watery appearance of potatoes mashed after they have been cooked too long, and water not drained thoroughly previous to mashing.

Potatoes to be used for frying purposes should be boiled in their jackets, allowed to cool and peeled, not too many ahead of requirements. In summer potatoes sour quickly after being boiled, so careful attention is necessary to avoid waste and serving of sour, discolored or tasteless potatoes. Hot boiled potatoes should never be placed in chill-box as they will sour very easily.

(182) AU GRATIN POTATOES

Mince boiled potatoes very fine, add sufficient cream sauce to mix thoroughly. Season to taste and place in fire-proof shirred egg dish. Sprinkle with melted butter and equal parts of bread crumbs and parmesan cheese. Serve very brown.

(183) LYONNAISE.

Mince and saute a finely chopped onion in small individual frying pan in little butter. Place liberal portion of minced potatoes in pan and shape with palette knife or egg slicer, brown on both sides before serving.

(184) FRENCH FRIED POTATOES.
Trim potatoes about 1/2 inch square and as long pieces as the potato will allow, to be trimmed square at the ends. Blanch off in hot grease until half cooked. Then when order is received drop them in hot grease until brown. Remove from grease, dry on towel and dust with salt.

(185) POTATOES IN CREAM (STEWED)
Dice potatoes in half inch squares using boiled potatoes. Put in half cup of cream and simmer on range until the starch from thepotatoes has thickened the mixture sufficiently. Never use roux for service of this kind of potato.

(186) NEW POTATOES IN CREAM.
Boil potatoes with jackets on and peel after being cooked. Prepare cream sauce with pure cream and butter roux. Simmer potatoes in sauce previous to serving.

(187) JULIENNE POTATOES.
Shred potatoes very fine and fry in hot grease until brown. Turn out on towel and drain, and dust with salt.

(188) SARATOGA CHIPS.
Cut very thin slices from raw potato and fry in hot grease. Cut with machine if available. Soaking in cold water an hour previous to frying adds to flavor and makes them more uniform in color after frying.

(189) FRESH TOMATOES.
In cooking fresh tomatoes as vegetable, scald, peel and quarter. Saute in butter with a little sugar, salt and pepper. Very little water is necessary as tomatoes have sufficient juice to cook themselves.

(190) ARTICHOKES.
Must be carefully trimmed with tops removed evenly before cooking. Boil in water containing salt only. Previous to serving retrim the tops and bottom and spread slightly on platter. Cook until the center of stem at bottom is soft to touch.

(191) CAULIFLOWER.
Is to be trimmed carefully, removing all discolored parts and cooked in water containing 1/3 milk in order to retain the color and flavor. Salt after removing from water.

(192) EGG PLANT.
Previous to frying, peel and place in salt water for one hour. This removes the indigestible qualities of the plant and adds to their crispness after being cooked.

(193) SPINACH.
Care must be used in removing all stems and foreign matter, and washing carefully through at least three waters. When cooking season water with salt only; when done drain through colander and store in jar for future use. Before

serving season well with butter and pepper. It may be served creamed, Parisienne or in any appropriate style as listed.

(194) HOT BREAD RECIPES AND INSTRUCTIONS TO HANDLE.

To Make Biscuits:

Six dozen:

One pound lard,
Four pounds flour,
Five ounces, or 5 heaping teaspoonfuls salt,
Four ounces, or 4 heaping teaspoonfuls baking powder.

Mix flour, salt and baking powder, sifting together, then add lard, mixing together. Add 1/2 gallon milk to make soft dough - just so it can be handled; use spoon to work in milk, not the hands. Roll out very thin, so when baked, biscuits will not be over 3/4 of an inch high. Cut with biscuit cutter. Bake in small pans - a pan at a time so you will have fresh biscuits every twenty minutes during meals.

(195) To Make Rolls:

For six dozen rolls:

3 quarts water,
2 ounces yeast; dissolve at all times in luke-warm water,
1 level basting spoonful salt,
2 level basting spoonfuls sugar,
1/2 cup lard.

In summer, during hot weather, use cold water for mixing; during cold weather, use luke-warm water.

First dissolve the yeast and sugar in about a pint of luke-warm water; put balance of water in mixing pan, and dissolve salt in same; add a little flour to make sponge; then add the water containing yeast and sugar; add the lard; mix well by working; add enough flour to make stiff dough. The more this is worked and mixed the lighter and whiter the rolls will be.

Grease bottom and sides of pan, and top of dough. In summer set in a cool place with cloth over same; in winter cover well and place in warm place, Not Hot. Set this dough about 9:00 or 9:30 PM, and it will be ready about 4:30 AM.

The first thing in the morning pound down and pull out at the bottom, and lap over and pound down, and work in all the air you can; then turn out on pastry board and work by lapping over and pounding. Cut into pieces the size of a hen's egg, roll round, then break down with the edge of the hand or a small piece of broom handle. Grease top with lard and lap together and press down the thin edge, and set in roll pan to proof. Grease the top and set in warm place for about thirty minutes; bake in hot oven.

The more the dough is worked while mixing, and in the morning, the lighter and better the rolls will be.

(196) Recipe for Strawberry Shortcake.

24 orders:

One pound hard butter,

2 pounds flour,
2 ounces, or two heaping teaspoonfuls baking powder,
1 ounce, or about one heaping teaspoonful salt.

Sift the flour, salt and baking powder together; rub in butter, and then add enough milk to make nice dough. Roll out and bake on baking sheet, or jelly cake tin if you have them; to be one inch thick when done. Split and cut in four inch squares if baked on baking sheet, or quartered if baked in jelly cake tin. For filling use nicely hulled strawberries, mixed well with granulated sugar to make syrup. Butter two inner sides of cake crust and fill with the berries and syrup; giving liberal portion berries. Cover top layer with berries and syrup, adding some selected berries for top display. Serve on pie plate with cream in creamer on side.

(197) RECIPE FOR PIE DOUGH.

5 pounds flour,
3 pounds lard,
2 ounces salt.

Put flour in mixing pan, add salt and lard, rubbing it all together; then add enough ice water to gather in all the flour in dough, so soft you can just handle it. Do not mix hard or work with the hands, only enough to get it together. Empty on pastry board and roll out; dust on a little flour, and fold twice and roll out again; doing this three times, and it will make short, flaky pie crust. After top crust is on, brush over with an egg beaten into cup of milk. Bake quickly in hot oven. Do not shake powdered sugar on pie crust before serving.

(198) CORN MUFFINS.

1-1/2 pounds cornmeal,
3/4 pound flour,
3 teaspoonfuls baking powder,
1/2 cup granulated sugar,
1 teaspoonful salt.

Mix together dry, add 1 pint of milk in which 4 eggs have been beaten, 1/2 cup of melted butter and mix thoroughly. Grease muffin tins and bake in hot oven. Serve to order. Wheat or graham muffins same except leave out cornmeal and add that amount of flour.

(199) CORN BREAD.

Same mixture as above except add more milk (1/2 pint) pour into baking sheet. Bake in hot oven. Cut in three inch squares. Serve one to portion.

(200) FRITTER BATTER.

1 pound of flour, 1 teaspoonful baking powder, 1 tablespoonful sugar, 2 beaten eggs and 1-1/2 cups of milk. Same batter for frying vegetables except leave out sugar.

(201) WHEAT CAKE BATTER.

1 pound of flour, teaspoonful of baking powder, 2 tablespoonfuls of sugar, 2 beaten eggs and milk to make batter, add two tablespoonfuls of melted butter. Bake on hot griddle. Cakes to be 5" across.

(202) CORN CAKES OR GRAHAM

Same as above except add 1/3 cornmeal or graham flour.

(203) BEVERAGES.

Coffee and Handling of Percolator:

Before making fresh coffee it is absolutely necessary that the urn be hot and clean, that the faucet be clean, and urn thoroughly rinsed. A clean cloth disc, previously rinsed in cold water to be used for each brew. If a new disc is used, same should be scalded and allowed to stand in hot water a few minutes before being used.

Stretch the cloth disc over bottom of the smallest detachable perforated aluminum disc, insert and fasten in the percolator. Pour the dry coffee on top of disc, put larger disc in position and pour boiling water over (1 gallon water to package of coffee). Draw off entire amount at least three times and coffee is ready. It is not necessary to leave percolator in urn when finished drawing over, remove at once, rinse cloth disc, replace in percolator and have ready for next making of coffee. This is necessary in order not to slow up service when coffee is required. Coffee must not be made on range and poured into urn.

Immediately after conclusion of meal, coffee must be drawn from urn, the urn filled with hot water and same allowed to stand half an hour, and this water drawn off, then fill urn half full of fresh hot water and allow to stand until the next meal, when the water should be drawn off and urn rinsed before making fresh brew. Chefs should personally see that this order is carried out.

Once each trip faucets should be unscrewed and thoroughly cleaned out. Cloth disc should not be used too long or until it gets in a condition that it will not give the desired results.

(204) TEA.

Boiling water must be provided at all times for the preparation of tea. Should the hot water boiler be out of commission, chef must have ample supply of boiling water on range, to be used for this purpose.

(205) COCOA.

All cocoa must be prepared in kitchen and strained when done, into pot furnished by waiter ordering same.

The contents of individual package, mixed with very small amount of boiling water - sufficient to dissolve the cocoa. Add 1 cup of boiling hot milk and strain into cocoa pot, which has been previously heated.

(206) SANDWICHES.

All sandwiches are to be made in the kitchen, and both slices of bread to be carefully buttered.

(207) CLUB SANDWICH.

3 thin slices of freshly made toast, spread each slice with mayonnaise, cover two slices with lettuce, arrange neatly slices of white meat cut from breast of chicken or turkey, 2 slices of well done bacon, put sandwich together, trim edges, and cut in two triangular pieces; arrange on bed of lettuce on medium platter. Garnish with sliced dill pickle, green olives, 1 slice of tomato cut in two. Sandwich to be held together with wooden toothpicks.

(208) MISCELLANEOUS ITEMS.

Navy or Pinto Beans:

Soak beans over night. In the morning pour off water. Cover with fresh cold water and place on range. Add piece of raw salt pork and cook until beans are partly tender. Add some molasses, 1/2 bottle catsup, dash of Worcestershire sauce, salt and pepper, place in oven and bake until beans are thoroughly done.

(209) CORNMEAL MUSH.

Mix the dry cornmeal with cold water and incorporate into boiling water which has been salted. Stir thoroughly; place on back of range, cover pot and allow to cook slowly for at least one hour. Before removing from range test to see that it is thoroughly done. Stir in a little melted butter. Pour into a mold and let cool; slice in 1/2 inch thick slices, roll in flour, dip in egg wash, then back in flour and fry slowly in shallow grease.

(210) MACARONI AND SPAGHETTI.

Have water boiling and salted before putting spaghetti or macaroni into pot. Do not cook violently or stir while cooking. Macaroni and spaghetti should be in as long pieces as possible when served.

When tender remove from fire, drain and place in jar; cover with water and use in following dishes:

Macaroni Au Gratin:

Into some rich cream sauce or chicken roux, mix lightly some tender cooked macaroni, add some finely chopped American cheese. Fill shirred egg dish, cover with mixture of grated bread crumbs, sprinkled with paprika and grated parmesan cheese. Bake very brown and serve very hot.

Baked Macaroni and Tomatoes:

Into a baking dish place alternate layers of cooked macaroni and sliced peeled fresh tomatoes. Cover with rich chicken roux, sprinkle over grated bread crumbs mixed with parmesan cheese and paprika. Bake until tomatoes are done.

Baked Macaroni and Oysters:

Into a shirred egg dish, place cooked macaroni which has been mixed with cream sauce and some oysters sauted in butter. Sprinkle with grated bread crumbs and grated parmesan cheese. Bake brown and serve hot.

Baked Macaroni with Minced Ham:
Place alternate layers of cooked macaroni mixed with chicken roux, and minced boiled ham (put through food grinder) in shirred egg dish. Cover with grated bread crumbs and paprika; sprinkle with melted butter. Serve very hot and brown.

Spaghetti:
Generally all recipes covering macaroni may be used in preparation of spaghetti.

Spaghetti Italienne:
Into some cooked spaghetti mix Italienne sauce (27) in which some finely shredded boiled smoked ox tongue or ham has been added. Simmer in sauce or bake, well covered with sauce. Serve in shirred egg dish sprinkled with grated parmesan cheese.

(211) PASTRY AND PUDDINGS.
Apple Cobbler:
Line a deep pan with rich pie crust, fill with thin sliced raw apples mixed with sugar, add some melted butter and little water. Cover with pie crust and bake until apples are done. Serve 1 piece 3" square in oatmeal bowl. Cream, nutmeg or sweet sauce may be used.

(212) SUET PUDDING.
2# suet, all skin removed and passed through food grinder. Rub suet with the grated crumbs of 1 large loaf of bread, add 3 level cups flour. Into this mix thoroughly 1 teaspoonful salt, 3 cups sugar, 2# seeded raisins, 1# currants, 1# citron (diced), 1/2 cup molasses, in which 1 leven teaspoon of soda has been dissolved, 4 eggs, well beaten, 1 teaspoonful ground mace, 1 of ground cinnamon, 1 of ground nutmeg, 1/2 of ground cloves, 1/2 of ground allspice. Mix into stiff dough with water or cider if available. Place in buttered and floured cans and steam three hours. Hard and sweet sauce to be served with this pudding.

(213) SAGO OR TAPIOCA PUDDING.
Soak sago or tapioca in water overnight, or six hours. Wash thoroughly by placing in Chinese strainer and allowing water to run through. Place in pot, add some melted butter and mix thoroughly. To each pound of dry sago or tapioca use 2 quarts milk, allow to simmer until perfectly clear; remove from fire and whip 3 eggs (to each quart of milk) light, add sugar and stir into the cooked tapioca or sago. Flavor with vanilla extract. Pour into buttered baking dish and finish in medium oven. Serve with nutmeg sauce, cream, lemon or fruit sauce.

(214) CABINET PUDDING.
Any leftover cake trimmings, soaked in milk, flavoring, sugar, yolks of 6 eggs added, poured into buttered baking pan. Bake until set, finish with layer of currant jelly spread over top and the beaten whites of the 6 eggs (sugar and flavoring added) spread over. Brown in oven.

(215) FRUIT ROLLS WITH WHIPPED CREAM.

Make a jelly or fruit roll as follows: 6 eggs, 2 cups sugar, 1/2 cup hot water - beaten until three times original volume, or until almost white in color. Mix in lightly 3 cups flour and 1 level teaspoonful baking powder. Pour into buttered and papered baking sheet; bake on top shelf of medium oven. Turn out, remove paper, and roll with crushed fruit, or jelly spread over. Slices 1-1/2" thick on tea plate covered with crushed fruit and sugar, topped with whipped cream.

(216) BAKED FRUIT ROLL.

Use rich pie crust. Spread with any kind of raw fruit, mixed with sugar and little butter. Fold in long rolls. Bake slowly until thoroughly done. Serve 3" cut from roll in oatmeal bowl. Serve with cream, crushed fruit in syrup, or fruit sauce.

(217) LEMON PIE (ONE PIE).

1 large lemon, 1 cup sugar,
2 tablespoonfuls flour, 1-1/2 cups water,
2 eggs, butter size of single table cut (1/2 oz.)

Bake shell for pie. Grate the yellow outside of lemon into 1 cup of water, add sugar. Boil and add the flour (mixed in 1/2 cup water and strained) juice of lemon, and 2 egg yolks well mixed. Pour into baked shell. Top with beaten egg whites, mixed with sugar, and brown in oven.

(218) ALL FRUIT PIES.

Better success will be had in making fruit pies, except strawberry pie, if fresh fruit is scalded in syrup before placing in pie.

All fruit pies are to be covered except cranberry, which should be stripped.

(219) STRAWBERRY PIE.

Wash fruit clean, mix with 1/2 quantity of grated cake crumbs, sugar to sweeten.

Place in baked shell; sprinkle with melted butter; cover shell with raw rich pie paste. Bake on top shelf of oven until top crust is done. May be served with whipped cream if desired, or strawberry syrup poured around.